



Naval Education and
Training Command

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Nonresident Training
Course (NRTC)

Mess Management Specialist 3 & 2

Only one answer sheet is included in the NRTC. Reproduce the required number of sheets you need or get answer sheets from your ESO or designated officer.

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MESS MANAGEMENT SPECIALIST 3 & 2

NAVEDTRA 72662

Prepared by the Naval Education and Training Program Management
Support Activity, Pensacola, Florida

Congratulations! By enrolling in this course, you have demonstrated a desire to improve yourself and the Navy. Remember, however, this self-study course is only one part of the total Navy training program. Practical experience, schools, selected reading, and your desire to succeed are also necessary to successfully round out a fully meaningful training program. You have taken an important step in self-improvement. Keep up the good work.

HOW TO COMPLETE THIS COURSE SUCCESSFULLY

ERRATA: If an errata comes with this course, make all indicated changes or corrections before you start any assignment. Do not change or correct the Training Manual (TRAMAN) or assignments in any other way.

TEXTBOOK ASSIGNMENTS: The TRAMAN for this course is *MESS MANAGEMENT SPECIALIST*, NAVEDTRA 12662. The TRAMAN pages that you are to study are listed at the beginning of each assignment. Study these pages carefully before attempting to answer the questions in the course. Pay close attention to tables and illustrations because they contain information that will help you understand the text. Read the learning objectives provided throughout each chapter in the text. Learning objectives state what you should be able to do after studying the material. Answering the questions correctly helps you accomplish the objectives.

BLACK DOT INFORMATION: Black dots (●) may be used in the text and correspondence course to emphasize important or supplemental information and to highlight instructions for answering certain questions. Read these black dot entries carefully; they will help you answer the questions and understand the material.

SELECTING YOUR ANSWERS: After studying the TRAMAN, you should be ready to answer the questions in the assignment. Read each question carefully, then select the BEST answer. Be sure to select your answer from the subject matter in the TRAMAN. You may refer freely to the TRAMAN and seek advice and information from others on problems that may arise in the course. However, the

answers must be the result of your own work and decisions. You are prohibited from referring to or copying the answers of others and from giving answers to anyone else taking the same course. Failure to follow these rules can result in suspension from the course and disciplinary action.

SUBMITTING COMPLETED ANSWER SHEETS: Complete all assignments as quickly as possible to derive maximum benefit from the course. As a minimum, you must submit at least one assignment per month. This is a requirement established by the Chief of Naval Education and Training. Failure to meet this requirement could result in disenrollment from the course.

TYPES OF ANSWER SHEETS: If you are a U.S. Navy enlisted member on active duty or a drilling U.S. Naval Reserve enlisted member, you should use the answer sheet attached at the end of this course and follow the instructions in section A below. If you are an enlisted U.S. Naval Reserve member who is not attached to a drilling unit or if you are an officer, a civilian, or a member of the U.S. Army, Air Force, Marine Corps, or Coast Guard, you should use the Automatic Data Processing (ADP) answer sheets included in the course package and follow the instructions in section B.

A. Manually Scored Answer Sheets

If you are a U.S. Navy enlisted member on active duty or attached to a U.S. Naval Reserve drilling unit, your course will be administered by your local command. You must use the answer sheet designed for manual scoring, NETPMSA form 1430/5, stock ordering number 0502-LP-216-0100. You may

get a supply of the forms from your Educational Services Officer (ESO), or you may reproduce the one in the back of this course booklet. DO NOT USE THIS FORM FOR COURSES ADMINISTERED BY NETPMSA.

Recording Information on the Manually Scored Answer Sheets: As you complete each assignment, submit the completed answer sheet to your ESO for grading. You may submit more than one answer sheet at a time. Remember, you must submit at least one assignment each month.

Grading: Your ESO will grade each answer sheet and notify you of any incorrect answers. The passing score for each assignment is 3.2. If you receive less than 3.2 on any assignment, the ESO will list the questions you answered incorrectly and give you an answer sheet marked "RESUBMIT." You must redo the assignment and complete the RESUBMIT answer sheet. The maximum score you can receive for a resubmitted assignment is 3.2.

Course Completion: After you have submitted all the answer sheets and have earned at least 3.2 on each assignment, your command should give you credit for this course by making the appropriate entry in your service record.

Student Questions: If you have questions concerning the administration of this course, consult your ESO.

B. ADP Answer Sheets

If you are an enlisted U.S. Naval Reserve member who is not attached to a drilling reserve unit or if you are an officer, a civilian, or a member of the U.S. Army, Air Force, Marine Corps, or Coast Guard, use the ADP answer sheets provided in your course package. You should use one blank original ADP answer sheet for each assignment. Use only the original ADP answer sheet provided in your course package; NETPMSA will not accept reproductions.

Recording Information on the ADP Answer Sheets: Follow the "MARKING INSTRUCTIONS" on each answer sheet. Be sure that blocks 1, 2, and 3 are filled in correctly. This information is necessary for your course to be properly processed and for you to receive credit for your work.

As you work the course, be sure to mark your answers in the course booklet because your answer sheets will not be returned to you. When you have completed an assignment, transfer your answer from the course booklet to the answer sheet.

Mailing the Completed ADP Answer Sheets: Upon completing an assignment, mail the completed answer sheet to:

COMMANDING OFFICER
NETPMSA CODE 074
6490 SAUFLEY FIELD RD
PENSACOLA FL 32559-5000

Use envelopes to mail your answer sheets. You must provide your own envelopes or request them from your ESO. You may enclose more than one answer sheet in a single envelope. Remember, regardless of how many answer sheets you submit at a time, NETPMSA should receive at least one assignment a month.

NOTE: DO NOT USE THE COURSE COMMENTS PAGE AS AN ENVELOPE FOR RETURNING ANSWER SHEETS OR OTHER COURSE MATERIALS.

Grading: NETPMSA will grade the answer sheets and notify you by letter concerning your grade for each assignment, your incorrect answers, and your final grade. The passing score for each assignment is 3.2. If you receive less than 3.2 on any assignment, you must rework the assignment. NETPMSA will enclose a new ADP answer sheet in the letter notifying you of the questions you answered incorrectly. You will be required to redo the assignment and resubmit the new answer sheet. The maximum score you can receive for a resubmitted assignment is 3.2.

Course Completion: When you complete the last assignment, fill out the "Course Completion" form in the back of the course and enclose it with your last answer sheet. NETPMSA will issue you a letter certifying that you satisfactorily completed the course. You should make sure that credit for the course is recorded in your service record. YOU MAY RETAIN THE TEXT.

NOTE: YOUR OFFICIAL COURSE COMPLETION DATE WILL BE THE DATE YOUR LAST ASSIGNMENT IS PROCESSED THROUGH THE NETPMSA ADP SYSTEM- NOT THE DATE YOU DEPOSIT THE LAST

ASSIGNMENT IN THE MAIL. This is especially important if you are taking the course for Naval Reserve retirement credit. You must mail your answer sheets at least 60 days before your anniversary date. This will provide you with enough time for delays in the mail or reworking failed assignments. DO NOT MAIL YOUR ASSIGNMENTS TO THE NAVAL RESERVE PERSONNEL COMMAND (NRPC).

Student Questions: Refer questions concerning this course to NETPMSA by mail (use the address on page ii) or by telephone: DSN 922-1366 or commercial (904) 452-1366.

NAVAL RESERVE RETIREMENT CREDIT

If you are a member of the Naval Reserve, you will receive retirement points if you are authorized to receive them under current directives governing retirement of Naval Reserve personnel. For the purpose of Naval Reserve retirement, this edition of the course is evaluated at 12 points. These points will be credited to you upon your satisfactory completion of the entire course.

NOTE: YOUR OFFICIAL COURSE COMPLETION DATE WILL BE THE DATE YOUR LAST ASSIGNMENT IS PROCESSED THROUGH THE NETPMSA ADP SYSTEM--NOT THE DATE YOU DEPOSIT THE LAST ASSIGNMENT IN THE MAIL. Refer to the Course Completion paragraph under section B. ADP Answer Sheets.

COURSE OBJECTIVES

In completing this course, you will demonstrate an understanding of the course materials by correctly answering questions on the following topics: sanitation; receipt, inspection, expenditure, and storage of food items; accounting; foodservice equipment; food preparation; meat, poultry, and seafood; nutrition and menu planning; breads and desserts; foodservice; quarters afloat and ashore; and field kitchens.

Naval courses may include several types of questions—multiple-choice, true-false, matching, etc. The questions are not grouped by type but by subject matter. They are presented in the same general sequence as the textbook material upon which they are based. This presentation is designed to preserve continuity of thought, permitting step-by-step development of ideas. Not all courses use all of the types of questions available. The student can readily identify the type of each question, and the action required, by inspection of the samples given below.

MULTIPLE-CHOICE QUESTIONS

Each question contains several alternatives, one of which provides the best answer to the question. Select the best alternative, and blacken the appropriate box on the answer sheet.

SAMPLE

- s-1. Who was the first person appointed Secretary of Defense under the National Security Act of 1947?
1. George Marshall
 2. James Forrestal
 3. Chester Nimitz
 4. William Halsey

Indicate in this way on the answer sheet:

	1	2	3	4	
	T	F			
s-1	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_ _ _

TRUE-FALSE QUESTIONS

Mark each statement true or false as indicated below. If any part of the statement is false the statement is to be considered false. Make the decision, and blacken the appropriate box on the answer sheet.

SAMPLE

- s-2. All naval officers are authorized to correspond officially with any systems command of the Department of the Navy without their respective commanding officer's endorsement.
1. True
 2. False

Indicate in this way on the answer sheet:

	1	2	3	4	
	T	F			
s-2	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_ _ _

MATCHING QUESTIONS

Each set of questions consists of two columns, each listing words, phrases or sentences. The task is to select the item in column B which is the best match for the item in column A that is being considered. Items in column B maybe used once, more than once, or not at all. Specific instructions are given with each set of questions. Select the numbers identifying the answers and blacken the appropriate boxes on the answer sheet.

SAMPLE

In questions s-3 through s-6, match the name of the shipboard officer in column A by selecting from column B the name of the department in which the officer functions. Some responses maybe used once, more than once, or not at all.

A. OFFICER

B. DEPARTMENT

- | | |
|-------------------------------|---------------------------|
| s-3. Damage Control Assistant | 1. Operations Department |
| s-4. CIC Officer | 2. Engineering Department |
| s-5. Disbursing Officer | 3. Supply Department |
| s-6. Communications Officer | |

Indicate in this way on the answer sheet:

	1	2	3	4	
	T	F			
s-3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_ _ _
s-4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_ _ _
s-5	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	_ _ _
s-6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	_ _ _

ASSIGNMENT 1

Textbook Assignment: "Sanitation," chapter 1, pages 1-1 through 1-23.

1-1. Which of the following new problems in the prevention of foodborne illness have new types of warfare presented?

1. Protection of food supplies from bacterial agents used as weapons
2. Decontamination of foods subjected to nuclear fallout
3. Decontamination of food supplies affected by chemical warfare agents
4. Each of the above

IN ANSWERING QUESTIONS 1-2 THROUGH 1-5, SELECT THE CLASSIFICATION OF FOODBORNE ILLNESS THAT MATCHES THE DESCRIPTION GIVEN AS THE QUESTION.

1-2. In this type of foodborne illness, the food in its natural state contains elements poisonous to humans.

1. Chemical food poisoning
2. Food infection
3. Natural food poisoning
4. Food intoxication

1-3. Serving lemonade that has stood in metal-plated pitchers for several hours.

1. Chemical food poisoning
2. Food infection
3. Natural food poisoning
4. Food intoxication

1-4. This type of illness is caused by poisonous toxins.

1. Chemical food poisoning
2. Food infection
3. Natural food poisoning
4. Food intoxication

1-5. This type of food illness is caused by microorganisms such as salmonella.

1. Chemical food poisoning
2. Food infection
3. Natural food poisoning
4. Food intoxication

1-6. When you are using unfamiliar foods, which of the following statements is the rule that applies?

1. Prepare according to the instructions that accompany the food item
2. Cook the food to the well-done state
3. Use a local recipe approved by the food service officer
4. Use food only if the medical officer gives approval

1-7. After silverware has been detarnished, which of the following chemical poisonings may result if improperly washed and sanitized?

1. Cyanide poisoning
2. Zinc poisoning
3. Lead and arsenic poisoning
4. Fluoride poisoning

1-8. Which of the following chemical poisonings may result from eating improperly washed raw fruits or vegetables?

1. Fluoride poisoning
2. Lead poisoning
3. Methyl chloride poisoning
4. Zinc poisoning

- 1-9. Most food poisoning is caused by bacteria called staphylococcus. This bacteria is found in which of the following areas?
1. Pimples only
 2. Pimples and nasal discharge only
 3. Pimples, nasal discharge, and throat
 4. Nasal discharge and infected cuts

IN ANSWERING QUESTIONS 1-10 THROUGH 1-13, SELECT THE ILLNESS THAT MATCHES THE DESCRIPTION GIVEN AS THE QUESTION.

- 1-10. May be present in improperly preserved canned food.
1. Trichinosis
 2. Bacillus dysentery
 3. Botulism
 4. Salmonellosis
- 1-11. The main source of this infection is personnel who do not wash their hands after leaving the head.
1. Amoebic dysentery
 2. Bacillus dysentery
 3. Botulism
 4. Salmonellosis
- 1-12. Some fresh fruits or vegetables served chilled and moist may carry this infection.
1. Amoebic dysentery
 2. Bacillus dysentery
 3. Botulism
 4. Salmonellosis
- 1-13. Most likely to occur from serving rare pork.
1. Amoebic dysentery
 2. Bacillus dysentery
 3. Trichinosis
 4. Salmonellosis

- 1-14. The greatest majority of food infection outbreaks is caused by what meat?

1. Turkey
2. Beef
3. Ham
4. Lamb

- 1-15. You can best prevent a case of beef tapeworm infection from occurring in prepared beef products by following what procedure?

1. Cook the beef until well-done
2. Pickle the beef in a 25-percent salt solution for 5 days
3. Freeze the beef at 14°F or below for at least 5 days
4. Use only government-inspected beef

- 1-16. Bacteria is classified in which of the following manners?

1. By the damage they cause
2. By the symptoms they produce
3. By the number of times they multiply
4. By their shape

- 1-17. Under favorable conditions, how many bacteria will be produced by one bacterium in a 2-hour period?

1. 12
2. 18
3. 36
4. 64

- 1-18. Boiling will kill all bacteria and their toxins once they are allowed to form.

1. True
2. False

- 1-19. What temperature range will kill bacteria in the shortest time?

1. 0°F and below
2. 40°F to 140°F
3. 175°F to 180°F
4. 212°F and up

- 1-20. Which of the following carriers of bacteria is/are most likely to transmit disease to food?
1. Flies
 2. Rodents
 3. Soil
 4. Foodservice personnel
- 1-21. You must first receive a personal medical examination and sanitation training before you are permitted to work in food preparation areas.
1. True
 2. False
- 1-22. In addition to the required physical examination, all personnel must be tested for which of the following diseases?
1. Tuberculosis
 2. Hepatitis
 3. Typhoid fever
 4. Shigellosis
- 1-23. All foodservice personnel must repeat medical tests when away from work for what minimum number of days?
1. 30
 2. 45
 3. 60
 4. 75
- 1-24. In cases where environmental health officers or preventive medicine technicians are not available to perform the initial sanitation training, who may conduct the training?
1. An MS3
 2. Any corpsman
 3. Food service officer
 4. Any qualified foodservice sanitation instructor
- 1-25. When you are working in food preparation areas, you should change clothing and aprons at which of the following times?
1. At the end of the meal being prepared
 2. At the end of the day
 3. When returning from the restroom
 4. As soon as clothing or apron gets soiled
- 1-26. The use of tobacco while preparing or serving food is prohibited for which of the following reasons?
1. Smoking contaminates the fingers and hands with saliva
 2. Smoking promotes spitting and coughing
 3. Smoking is a means of transmitting disease organisms to food
 4. Each of the above
- 1-27. Which of the following offices or officials imposes public health ordinances and regulations on the military?
1. Surgeon General
 2. The U.S. Department of Agriculture
 3. The Bureau of Medicine and Surgery
 4. The National Sanitation Foundation
- 1-28. The majority of foodborne disease outbreaks are due to what total number of different factors?
1. Six
 2. Seven
 3. Three
 4. Four

1-29. Which of the following types of food should never be saved as leftovers?

1. Meats that are cut or sliced
2. Unopened individual serving containers
3. Ground or chopped foods
4. Cooked pork products

1-30. The meat-cutting room should be maintained at what specific temperature?

1. 40°F
2. 50°F
3. 60°F
4. 70°F

1-31. After what specific number of hours should protein foods that have been held at temperatures between 40°F and 140°F be considered unsafe for consumption?

1. 5
2. 2
3. 3
4. 4

1-32. An MS keeps a leftover roast of beef on a table for 45 minutes one afternoon while cleaning the refrigerator. The MS has it out for another half hour the next day to prepare sandwiches. Exactly how much longer may the roast beef be safely kept out of the refrigerator?

1. 1 hours and 45 minutes
2. 2 hours and 45 minutes
3. 3 hours and 45 minutes
4. 4 hours and 45 minutes

1-33. Which of the following statements concerning preparation of food is correct?

1. Hand preparation decreases the chance of contamination
2. Hand preparation increases the length of time that foods can be held as leftovers
3. Hand prepared protein foods can only be held as leftovers for 12 hours
4. Hand prepared protein foods should not be used as leftovers

1-34. For which of the following reasons should foods that are to be refrigerated be placed in shallow pans to a depth of not more than 3 inches?

1. To make sure the pan does not spill while in chilled storage
2. Because more than 3 inches will make the pan too heavy to carry
3. To allow the food to cool faster
4. Because 3 inches is the maximum allowable amount of food that you can save as leftovers

1-35. Leftover stew will be unsafe for use after being chilled and stored for what minimum number of hours?

1. 12
2. 24
3. 36
4. 48

1-36. For which of the following reasons will bacteria spread rapidly through frozen meat that has been thawed?

1. Freezing hardens the tissue
2. Freezing breaks down the tissue
3. Freezing strengthens the bacteria
4. Freezing dries out the tissue

1-37. Which of the following statements is correct concerning foods that are frozen and then thawed?

1. The food must be refrozen immediately
2. The food must be discarded
3. The food must be kept in covered containers at room temperature
4. The food must be stored under 40°F

1-38. Milk should be no more than what maximum temperature at the time of delivery?

1. 40°F
2. 44°F
3. 45°F
4. 50°F

1-39. Green vegetables suspected of being contaminated with pathogenic organisms should be treated in what manner?

1. Washed thoroughly under running water
2. Chemically sanitized and thoroughly rinsed
3. Broken apart and inspected for bugs
4. Cooked by boiling to kill any bacteria present

1-40. A can of molasses that bulges in tropical areas is a dangerous condition and the product should be rejected for this reason.

1. True
2. False

IN ANSWERING QUESTIONS 1-41 THROUGH 1-43, SELECT THE CAN DEFECT THAT MATCHES THE DESCRIPTION GIVEN AS THE QUESTION.

1-41. Both ends of the can bulge outward because of bacterial action and gas production. Ends do not yield to finger pressure.

1. Flipper
2. Springer
3. Pinhole
4. Sweller

1-42. One end or both ends bulge outward because of bacterial action and gas. Ends yield to finger pressure.

1. Sweller
2. Pinhole
3. Springer
4. Flipper

1-43. Both ends of the can are flat, but one end will bulge outward when the opposite end receives pressure.

1. Flipper
2. Springer
3. Pinhole
4. Sweller

IN ANSWERING QUESTIONS 1-44 THROUGH 1-48, SELECT THE TYPE OF SOIL THAT MATCHES THE DESCRIPTION GIVEN AS THE QUESTION.

1-44. The soil that remains immediately after the equipment or utensil has been used.

1. Daily deposit
2. Built-up deposit
3. Freshly deposited soil
4. Cooked deposit

1-45. The soil that remains as the result of ineffective cleaning following a flushing with water.

1. Baked deposit
2. Built-up deposit
3. Rinse deposit
4. Thin film

1-46. The result of repeated ineffective cleaning methods causing a day-by-day accumulation of soil.

1. Daily deposit
2. Built-up deposit
3. Freshly deposited soil
4. Thin film

1-47. An accumulation that results from drying action and formation of a heavy crusty deposit.

1. Baked deposit
2. Built-up deposit
3. Dried deposit
4. Heavy deposit

1-48. The result of being cooked onto equipment and having become difficult to remove.

1. Baked deposit
2. Built-up deposit
3. Cooked deposit
4. Dried deposit

1-49. All EXCEPT which of the following procedures should be followed when washing dishes and utensils?

1. Scrape food residue from all dinnerware
2. Use brushes that can be sanitized
3. Leave the dishes and utensils on the drainboard to air dry
4. Use hard abrasives to remove baked-on foods from pots and pans

IN ANSWERING QUESTION 1-50, REFER TO FIGURE 1-7.

1-50. What are the two methods of manual dishwashing?

1. The standard method and the preferred method
2. The best method and the acceptable method
3. The adopted method and the required method
4. The preferred method and the acceptable method

1-51. On spray-type dishwashing machines, water flow should not be less than how many pounds per square inch for the final rinse?

1. 10
2. 15
3. 25
4. 45

1-52. When you have a problem with insects or rodents, what is the first and most important pest control measure you should take?

1. Destroy breeding grounds
2. Set out insect and rodent traps
3. Notify the medical department
4. Install screens and seal unnecessary openings

1-53. Which of the following foodservice general cleaning methods yields the best results?

1. Clean for 2 hours at the end of each day
2. Clean up your mess as you work
3. Field day once per week
4. Field day twice per week

1-54. Radiological defense includes all such measures used to minimize personnel and material damage from radioactivity. The basic responsibility for this function belongs to what person?

1. Executive officer
2. Damage control officer
3. Food service officer
4. Medical officer

1-55. What type of radiation is considered to be the most hazardous?

1. Alpha
2. Beta
3. Gamma
4. Neutron

1-56. Beta particles have poor penetrating ability but their ionizing power is about 100 times that of gamma rays.

1. True
2. False

1-57. When ingested with food, inhaled, or admitted into the body through cuts or open wounds, what specific type of radiation becomes particularly destructive if it is retained in the body for a lengthy time?

1. Neutron
2. Gamma
3. Beta
4. Alpha

1-58. Radioactivity can only be removed by using what process?

1. Chemical neutralization
2. Physical removal
3. Sterilization
4. Cooking

1-59. Contaminated food items should be monitored in their dry states because dilution with water yields what result?

1. Lowers the beta readings
2. Raises the alpha readings
3. Damages the radiac instruments
4. Provides additional contamination

1-60. The method of gross decontamination is limited to removing radioactive material from which of the following sources?

1. Food contact surfaces
2. The galley deck
3. Galley personnel
4. Canned food items

1-61. In what case, if any, may you use water already contaminated by radioactivity in the process of decontamination?

1. It can be used only to wash decks
2. It can be used for all gross decontamination procedures
3. It can be used to wash surfaces more heavily contaminated than the water
4. None; it cannot be used for any decontamination purposes

1-62. Which of the following cleaning solutions may you use in radiological decontamination if you do not have a cleaning agent specifically designed for decontaminating galley surfaces?

1. Citric acid, trisodium phosphate, and hot water
2. General-purpose detergent, trisodium phosphate, and hot water
3. Chlorine bleach, general-purpose detergent, and hot water
4. Vinegar, general-purpose detergent, and hot water

1-63. In what order should the steps used in decontaminating spaces and equipment be performed?

1. Flush with water, scrub with alkaline detergents, rinse with water, and apply acid solution
2. Flush with water, scrub with alkaline detergents, apply acid solution, and rinse with water
3. Apply acid solution, rinse with water, scrub with alkaline detergents, and flush with water
4. Scrub with alkaline detergents, flush with water, apply acid solution, and rinse with water

- 1-64. Cracked and badly scratched glassware and plastic ware should be decontaminated in what manner, if any?
1. Machine washed, rinsed, dried, and each item monitored
 2. Washed with a detergent followed by an acid treatment
 3. Segregated to await natural decay of contamination
 4. None; they should be disposed of immediately
- 1-65. What may be worn in the absence of regulation masks to prevent radioactive particles from gaining entry into the body by ingestion or inhalation?
1. Chemically treated layers of gauze covering the nose and mouth
 2. A filter improvised from wet towels treated with an acid solution
 3. An improvised face shield covered with aluminum foil to reflect radiation
 4. A particulate air filtering respirator
- 1-66. In what manner should you identify an area that has been recontaminated?
1. Draw a chalk line around it
 2. Cover it with canvas
 3. Paint it purple
 4. Rope it off
- 1-67. Weapons of biological agents differ from conventional weapons in that biological weapons act in which of the following ways?
1. Work only in hot climates
 2. Do not work on ships
 3. Are often targeted for small groups
 4. Damage only plants, animals, and people
- 1-68. Which of the following statements pertaining to biological agents is NOT correct?
1. Biological agents destroy both living matter and inorganic matter
 2. Good sanitary and hygienic practices do not defend against biological warfare
 3. Sickness could be caused by contamination that occurred weeks before
 4. Hardier organisms are present in higher levels of contamination
- 1-69. Because of the current difficulties in rapidly detecting biological agents, an incident of biological contamination may likely be detected in what way?
1. Use of radiation monitoring equipment
 2. Knowledge of an impending biological assault
 3. The occurrence of widespread or unusual sickness
 4. The absence of plants and animals
- 1-70. What chemical solution should be used for biological decontamination?
1. Citric acid and water solution
 2. Trisodium phosphate, general-purpose detergent, and water solution
 3. Calcium hypochlorite (bleach) solutions
 4. Lime solutions prepared by the medical department

- 1-71. Which of the following statements is NOT correct regarding secondary aerosols?
1. They may cause recontamination
 2. They are clouds formed from particles (bacteria or other organisms)
 3. They may be suppressed by wetting surfaces with oil or water
 4. They do not recontaminate the air that is breathed
- 1-72. If available, what should you use for the biological decontamination of food packed in impermeable packages?
1. Sodium carbonate
 2. Vinegar
 3. Citric acid
 4. Sodium phosphate
- 1-73. In an emergency when no regular water treatment facilities are available, which of the following methods should be used to render the water supply safe for drinking?
1. Adding ethylene oxide
 2. Boiling the water for 20 minutes or longer
 3. Adding laundry bleach
 4. Filtering the water through wood ashes
- 1-74. Metal and china utensils that have been exposed to light liquid contamination should be immersed in actively boiling water containing an alkaline detergent for what specific number of minutes?
1. 5
 2. 10
 3. 20
 4. 30

ASSIGNMENT 2

Textbook Assignment: Receipt, Inspection, Expenditure, and Storage of Food Items, chapter 2, pages 2-1 through 2-22; and "Accounting," chapter 3, pages 3-1 through 3-17.

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| <p>2-1. When food items are received from commercial sources, what person must sign a statement on the invoice that reads "I accept responsibility for these items and hold myself accountable to the United States Government?"</p> <ol style="list-style-type: none">1. Commanding officer of the receiving activity2. Food service officer of the receiving activity3. Mess treasurer, having made payment of received food items4. Bulk storeroom storekeeper having custody of food items delivered <p>2-2. Under normal conditions, subsistence items received from commercial vendors are inspected at which of the following points?</p> <ol style="list-style-type: none">1. Origin only2. Destination only3. Origin and destination only4. Origin, DPSC supply point, and destination <p>2-3. When food items are received from commercial sources, the supply officer should make sure the vendors are in conformance with the requirements originating from what source?</p> <ol style="list-style-type: none">1. Department of Defense Food Cost Index2. Federal Food, Drug, and Cosmetic Act3. NAVSUP P-49984. NAVMEDCOMINST 5360.1 | <p>2-4. Meat, poultry, fish, and their by-products delivered under contract within the United States should be accepted only under what condition?</p> <ol style="list-style-type: none">1. Are received in a frozen state2. Are from freshly butchered animals3. Bear the appropriate stamps from the respective government agencies4. Pass a fitness-for-human-consumption inspection upon receipt <p>2-5. In what manner should food items be classified that do not meet expected or desired standards, but do not constitute a health hazard to personnel if consumed?</p> <ol style="list-style-type: none">1. Satisfactory nonhazardous food items2. Satisfactory hazardous food items3. Unsatisfactory hazardous food items4. Unsatisfactory nonhazardous food items <p>2-6. An example of a nonhazardous food item received under unsatisfactory conditions is described by which of the following cases?</p> <ol style="list-style-type: none">1. Chicken wings in a box labeled breasts2. Ice cream received on a hot day3. Fresh fish packed in ice4. A case of jarred pickles with loose lids and seepage |
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- 2-7. What publication describes the procedures regarding the reporting and handling of nonhazardous and hazardous food items?
1. NAVSUP P-476
 2. NAVSUP P-486, volume I
 3. NAVSUP P-486, volume II
 4. NAVSUP P-580
- 2-8. When reporting a shortage in shipment due to transportation discrepancies, you should refer to what source?
1. NAVSUPINST 4061.8
 2. NAVSUPINST 4061.11
 3. NAVSUPINST 4440.179
 4. NAVSUPINST 4610.33
- 2-9. When a nonsubstantial shortage in shipment of food items occurs, which of the following actions should be performed?
1. Refuse receipt of food items being delivered
 2. Document the actual quantity physically received
 3. Survey the quantity that the shortage represents
 4. Absorb the shortage as part of the stores consumed
- 2-10. When an overage in shipment occurs from a commercial vendor, you should take which of the following actions?
1. Record the actual quantity received on all applicable documents
 2. Record only the requested quantity but accept all items
 3. Prepare a dummy invoice to reflect the actual amount received
 4. Return any excess quantities to the vendor
- 2-11. When you are posting receipts, which of the following pieces of information must be transcribed to the GM records?
1. Date and value of receipt
 2. Source and quantity of receipt
 3. Source and date of receipt
 4. Value and quantity of receipt
- 2-12. The total dollar money value of each receipt document is posted to what GM record?
1. NAVSUP Form 209
 2. NAVSUP Form 335
 3. NAVSUP Form 367
 4. NAVSUP Form 1046
- 2-13. What dollar value does the first entry on the NAVSUP Form 367 represent?
1. Outstanding requisitions
 2. Total of previous quarters' receipts
 3. Total of initial receipts for the period
 4. Inventory carried forward
- 2-14. Which of the following prices should you use to survey, transfer, or sell food items to private messes?
1. The price established by NAVFSSO quarterly
 2. The item price at the time of receipt
 3. The item price plus the applicable surcharge
 4. The price representing the current market value
- 2-15. What form is used to document food items received during an underway replenishment?
1. DD Form 1149
 2. DD Form 1348-1
 3. NAVSUP Form 1059
 4. NAVSUP Form 1282

- 2-16. What form is used to purchase food items from commercial sources?
1. DD Form 1348m
 2. DD Form 1348-1
 3. DD Form 1155
 4. DD Form 1149
- 2-17. Upon receipt of material from a commercial vendor, the inspector should remove what minimum number of copies of the DD Form 1155 from the outstanding purchase order file for receipt documentation?
1. One
 2. Two
 3. Three
 4. Four
- 2-18. When orders are placed for delivery of an item over an extended period, the amount of the delivery is noted on the DD Form 1155 at what time?
1. When the orders are placed
 2. When each order is received
 3. At the end of the week
 4. At the end of the month
- 2-19. What storage principle is used when you place items that are issued most frequently nearest to the breakout area?
1. Orderliness
 2. Accessibility
 3. Cleanliness
 4. Safety
- 2-20. When placing case goods in the storage area so that they can be counted by sight without being moved, you are using what storage principle?
1. Safety
 2. Accessibility
 3. Orderliness
 4. Size
- 2-21. Under normal conditions, you should store semiperishable food items in what manner?
1. In a chill box
 2. In a nonrefrigerated space
 3. In a clean, warm, well-ventilated space
 4. In a clean, cool, nonventilated space
- 2-22. You should base the length of storage for your semiperishable food items upon what factor?
1. The moisture content of the product
 2. The percent of humidity in the storage space
 3. The actual date of receipt of the product
 4. The packing date of the product
- 2-23. At what time may you issue new stock when older stock is still present?
1. When issuing food items to a private mess
 2. When transferring food items to another activity
 3. When preparing for a holiday or special meal
 4. When newer stock shows signs of deterioration or spoilage
- 2-24. What immediate action should you take with food items that have been stored beyond the safe storage limit?
1. Conduct an investigation to determine the cause
 2. Inspect for spoilage, leakage, or other damage
 3. Promptly issue for use
 4. Survey and expend from the records

- 2-25. Food items with an average keeping time of 90 days are stored in a space with the storage temperature maintained at 90°F. What is the resulting keeping time of the food items stored in this space?
1. 45 days
 2. 50 days
 3. 65 days
 4. 70 days
- 2-26. Food items with an average keeping time of 90 days stored at 40°F will have what keeping time?
1. 90 days
 2. 120 days
 3. 180 days
 4. 200 days
- 2-27. When storing fresh fruits and vegetables, you should allow what minimum clearance between the tops of stacks and the openings of air ducts to permit air circulation?
1. 6 inches
 2. 8 inches
 3. 12 inches
 4. 24 inches
- 2-28. When you store fresh fruits and vegetables in a tight compartment at temperatures of 40°F or higher, the concentration of the carbon dioxide produced by respiration may reach a level in which it is unsafe to work.
1. True
 2. False
- 2-29. When you store cases of frozen meats in refrigerated spaces, you should stack them on pallets at least how many inches from the bulkhead or refrigerator coils?
1. 10
 2. 8
 3. 6
 4. 4
- 2-30. Upon receipt of frozen fruit and vegetables, you should take the temperatures of select cartons. What should you do if the temperatures taken are higher than that of the frozen storage space?
1. Refuse receipt of the frozen product
 2. Immediately issue to the galley for use
 3. Scatter the shipping cases loosely about the deck of the freezer
 4. Store items to the back of the freezer near fans
- 2-31. Which of the following statements is NOT correct regarding breaking out frozen food items from refrigerated spaces?
1. Breakouts should be planned for a full day's requirements
 2. All items should be stored temporarily in the chill box if not intended for immediate use
 3. All messes must draw their frozen subsistence items at different times
 4. All messes must draw their frozen subsistence items at a predetermined time
- 2-32. When you load frozen stores, the higher temperature of the food being stored will cause a rise in temperature in the refrigerated space. What should your resulting actions be as the person in charge of this space?
1. Conduct only emergency breakouts until the temperature returns to normal
 2. Place bags of ice in the freezer to help lower temperature
 3. Leave the box closed until the normal temperature level has been reached
 4. Increase the flow of freon to the refrigerated unit

- 2-33. Who should you notify first if a refrigerated unit malfunctions?
1. Duty engineer
 2. Duty supply petty officer
 3. Galley watch captain
 4. Supply officer
- 2-34. Which of the following persons is required to maintain a refrigerator log?
1. An engineering department representative
 2. Each person responsible for maintaining a refrigerated space
 3. The leading MS
 4. Each of the above
- 2-35. Refrigerator temperature log readings are required to be taken at what frequency?
1. Once daily
 2. Every 2 hours
 3. Twice daily
 4. Every 4 hours
- 2-36. Issues of food items from the bulk storeroom, issue room, or combined bulk and issue storerooms are made on either a NAVSUP Form 1059 or a NAVSUP Form 1282.
1. True
 2. False
- 2-37. You are required to prepare issue documents in what manner?
1. Original only
 2. Original and one copy only
 3. Original and two copies only
 4. Original and three copies
- 2-38. What type of inventory involves frequent counting of a small number of fast-moving, high-cost items?
1. Optional
 2. Accountability
 3. Physical
 4. Spot
- 2-39. What persons or organization determines the extent and complexity to which the financial records are maintained in private messes afloat?
1. Supply officer and leading MS
 2. Commanding officer and mess treasurer
 3. The Defense Finance Accounting Service
 4. The Navy Food Service Systems Office
- 2-40. Private mess financial records should be retained for what specific time period?
1. 1 year
 2. 2 years
 3. 3 years
 4. Until after the next audit
- 2-41. All documents that authorize purchases to be paid with mess funds must be signed by what person?
1. Mess president
 2. Supply officer
 3. Disbursing officer
 4. Mess treasurer
- 2-42. Which of the following forms is used by a private mess to purchase food items from approved commercial sources?
1. DD Form 1149
 2. DD Form 1155
 3. NAVCOMPT Form 2213
 4. NAVCOMPT Form 2227
- 2-43. The food service officer should prepare a bill for the amount due for food items issued to a private mess during the previous month at no later than what maximum number of days into the next month?
1. 1
 2. 5
 3. 10
 4. 15

- 2-44. When payment is made for items purchased from the GM, the mess treasurer should obtain a signature from the food service officer on what form?
1. NAVSUP Form 338
 2. NAVSUP Form 340
 3. NAVSUP Form 470
 4. NAVSUP Form 1046
- 2-45. What person is responsible for submitting a monthly list of enlisted personnel subsisting in a private mess to the disbursing officer?
1. Executive officer
 2. Food service officer
 3. Mess treasurer
 4. Leading MS
- 2-46. Payment of meals consumed by enlisted personnel assigned to a private mess is made using what document?
1. Cash Receipt Book
 2. Pay Receipt
 3. Public Voucher
 4. A locally prepared form
- 2-47. For which of the following reasons are rations commuted to a private mess?
1. To compensate for the limited private mess funds
 2. To support the members' mess bills
 3. To increase the value of mess shares
 4. To subsist the enlisted personnel
- 2-48. What person or organization establishes the maximum amount of cash funds a mess treasurer is authorized to have on hand?
1. Disbursing officer
 2. Commanding officer
 3. The Defense Finance Accounting Service
 4. The Navy Food Service Systems Office
- 2-49. When there is more than one private mess aboard a command, a joint bank account may be opened for their mess funds.
1. True
 2. False
- 2-50. The rules concerning the control of safe combinations should be found in what reference?
1. SECNAVINST 5212.5
 2. NAVSUP P-486, volume II
 3. NAVSUP P-421
 4. NAVCOMPT Manual, volume 4
- 2-51. At which of the following times must the combination be changed to the safe that is provided to the person responsible for mess funds?
1. Upon the relief of the supply officer or quarterly
 2. Upon the relief of the mess president or every 6 months
 3. Every 6 months or whenever a new custodian takes over
 4. Every quarter or whenever a new custodian takes over

- 2-52. In the absence of the private mess storeroom custodian, emergency entrance into storerooms and other secured spaces may be accomplished in only what manner?
1. Opened by the mess caterer in the presence of the mess treasurer
 2. Opened by the supply officer in the presence of the mess treasurer
 3. Opened by the mess president in the presence of two witnesses
 4. Opened by the mess treasurer in the presence of two witnesses
- 2-53. An inventory of all provisions procured with private mess funds should be conducted at what specific time intervals?
1. Monthly
 2. Quarterly
 3. Semiannually
 4. Annually
- 2-54. What persons are responsible for conducting inventories of private mess provisions?
1. The food service officer and provisions storeroom custodian
 2. The supply officer and provisions storeroom custodian
 3. The mess treasurer and one member of the audit board
 4. The leading mess petty officer and one member of the audit board
- 2-55. The duplicate copy of the inventory conducted on food items procured with private mess funds is retained by what individual?
1. Mess treasurer
 2. Mess president
 3. Food service officer
 4. Senior audit board member
- 2-56. The first entry on the record of collections represents the dollar value of what item?
1. Inventory brought forward from the preceding month
 2. Cash balance carried forward from the preceding month
 3. Commuted rations received for the current month
 4. Net worth of the mess
- 2-57. The treasurer must submit a statement of accounts to what person at the end of the month?
1. Disbursing officer
 2. Mess president
 3. Supply officer
 4. Commanding officer
- 2-58. What publication prescribes general financial management policies and principles governing the management of private messes afloat?
1. NAVSO P-3520
 2. NAVSUP P-486, volume II
 3. *Navy Regulations*
 4. *Navy Comptroller Manual*, volume 4
- 2-59. Money owed to the mess and money owed by the mess are recorded on which of the following forms?
1. Record of expenditures only
 2. Record of collections only
 3. Records of collections and expenditures
 4. Records of accounts payable and receivable
- 2-60. Which of the following pieces of information is recorded on the record of mess members?
1. The amount each member paid for membership
 2. The value of each member's current mess share
 3. The value of each member's projected mess share
 4. Additional charges to members having guests

- 2-61. Which of the following transactions is NOT recorded on the accounts payable record sheet?
1. Rebates due to mess members
 2. Charges for provisions from the GM
 3. Rations commuted to the mess
 4. Costs of commercially procured provisions owed
- 2-62. Before a private mess can establish a petty cash fund, authorization must first be obtained from what source?
1. Navy Food Service Systems Office
 2. Navy Regional Finance Center
 3. Commanding officer
 4. Disbursing officer
- 2-63. For what condition is the use of a cost control record optional in a private mess?
1. At the commanding officer's discretion
 2. At the mess treasurer's discretion
 3. When the mess has less than 20 members
 4. When the disbursing officer is also the mess treasurer
- 2-64. The Meals Served Record Sheet reflects a monthly summary of all meals consumed in the private mess. What document is used to substantiate this summary?
1. The Food Cost Control Record
 2. The Monthly Financial Operating Statement for Messes Afloat
 3. The NAVSUP Form 1046
 4. The NAVSUP Form 1357
- 2-65. Who is responsible for maintaining the NAVSUP Form 1046 for meals sold from a GM to a private mess?
1. A designated GM MS
 2. The messdeck master-at-arms
 3. The records keeper
 4. The mess treasurer

● To answer questions 2-66 through 2-68, consider the following information. For a given month, the total number of meals consumed in a private mess totaled 1,437. Mess members and their guests consumed 874 meals. Enlisted personnel consumed 563 meals. The total value of provisions consumed in this mess was \$1,863.77. The value of commuted rations totaled \$936.00.

- 2-66. What is the value of the meals consumed by the enlisted personnel?
1. \$594.54
 2. \$631.81
 3. \$711.96
 4. \$730.60
- 2-67. What dollar value of rations commuted must be credited to the Operation and Maintenance, Navy (O&M,N) fund code?
1. \$205.40
 2. \$224.04
 3. \$304.19
 4. \$341.46
- 2-68. What percentage of the meals were consumed by enlisted personnel?
1. 31.9%
 2. 33.9%
 3. 38.2%
 4. 39.2%
- 2-69. Which of the following results will you obtain by subtracting the money value of the closing inventory from the sum of the opening inventory plus the total receipts during the month?
1. The total dollar value of outstanding receipts
 2. The total dollar value of all expenditures
 3. The total value of provisions consumed
 4. The worth of the mess share

- 2-70. If the beginning inventory was \$580.36, total receipts are \$789.53, and the closing inventory is \$475.87, then what is the cost of the food consumed?
1. \$266.70
 2. \$684.02
 3. \$685.04
 4. \$894.02
- 2-71. If for a given month, the average number of officers that subsisted is 29.80 and the average number of enlisted personnel that subsisted is 8.66, and the cost of provisions consumed is \$2,706.93, then what is the cost per person?
1. \$70.38
 - 2* \$71.24
 3. \$73.14
 4. \$73.16
- 2-72. A mess member reports for duty at 0900 on 14 November. The mess bill for November is \$62.00. What will this member's bill be for the month of November?
1. \$29.03
 2. \$29.03 plus December's mess share
 3. \$35.13
 4. \$35.13 plus December's mess share
- 2-73. A mess member is being permanently detached at 1200 on 21 March. The mess bill for March is \$55.00, which the mess member paid on 28 February. What is the rebate due this member?
1. \$12.60
 2. \$15.97
 3. \$17.74
 4. \$19.52
- 2-74. A mess member goes TAD at 0800 on 7 July to 1630 on 15 July. The mess bill for July is \$66.00, which the member paid on 30 June. What is the rebate due this member?
1. \$14.90
 2. \$17.00
 3. \$17.03
 4. \$19.16
- 2-75. A mess member is on leave from 0001 on 20 September to 0730 on 5 October. The mess bill for September is \$51.00, which the member paid on 30 August. The mess bill for October is \$48.00. What is the member's net mess bill owed for the month of October minus his or her rebate?
1. \$18.70
 2. \$23.11
 3. \$24.59
 4. \$48.00

ASSIGNMENT 3

Textbook Assignment: "Foodservice Equipment," chapter 4, pages 4-1 through 4-28.

- 3-1. You should observe which of the following general precautions before attempting to operate any foodservice equipment?
1. Know the telephone numbers and methods of reporting emergencies
 2. Know the location of all safety and emergency switches
 3. Determine the location of the fire extinguishers
 4. Each of the above
- 3-2. As a general precaution, how should nonessential equipment operation be handled in the event of continuous ship movement?
1. Caution should be exercised during operation
 2. Rings and watches should be removed and any loose clothing eliminated
 3. Equipment should only be operated if it is permanently mounted
 4. Machine operation should be discontinued and equipment turned off
- 3-3. You are required to perform which of the following tasks before any major cleaning evolution involving electrical equipment?
1. Tag-out the equipment according to the tag-out bill
 2. Notify the medical department so that they can supervise the evolution
 3. Notify your supervisor of the scheduled evolution
 4. Attend safety training provided by the ship's safety officer
- 3-4. Undue health hazards may be avoided when using foodservice equipment by carrying out which of the following measures?
1. Follow correct operating procedures
 2. Adhere to proper cleaning schedules
 3. Give equipment adequate preventive maintenance
 4. Each of the above
- 3-5. You should use what type of water to recharge the vacuum system of the electrical steam-jacked kettle?
1. Mineral
 2. Regular tap
 3. Distilled
 4. Condensed
- 3-6. The size of steam-jacketed kettles varies over what specific gallon capacity range?
1. 4 to 45
 2. 4 to 80
 3. 5 to 45
 4. 5 to 80
- 3-7. When you are operating a steam-jacketed kettle, which of the following actions can have dangerous consequences?
1. Filling the kettle three-fourths full
 2. Closing the safety valve when you are turning on the steam
 3. Cleaning the kettle with boiling water
 4. Using the faucet at the bottom of the kettle to remove gravies or sauces

- 3-8. The safety valve on the steam-jacketed kettle is installed to accomplish what purpose?
1. Add more heat to the kettle during cooking
 2. Remove residual water from the steam within the kettle
 3. Prevent the kettle from overheating
 4. Keep the kettle from exploding by releasing excess steam pressure
- 3-9. What does the signal light that is provided for each thermostat on the electric griddle indicate when it flashes on and off?
1. The grill is still warming up and has not reached the desired temperature
 2. The grill is maintaining the correct temperature while in use
 3. The grill is overheating and should be turned down or off
 4. The grill has just warmed beyond the preset temperature
- 3-10. Before starting griddle cleaning procedures, you must perform which of the following preparation tasks?
1. Use a cellulose sponge to dry up any liquid
 2. Remove grease traps and empty any grease
 3. Get a container of hot soapy water for cleaning
 4. Secure electrical power at the main source of power
- 3-11. After the grill has been thoroughly cleaned, you must preheat it to 400°F. Once this temperature is reached you should spread a light film of cooking oil over the surface of the grill. You should then wait 2 minutes, wipe the surface clean of excess oil, then repeat. What is this procedure called?
1. Blueing
 2. Browning
 3. Seasoning
 4. Glazing
- 3-12. The tilting skillet has a secondary thermostat that acts as a high-limit cutoff. It disables the power circuit when the temperature exceeds what level?
1. 400°F
 2. 425°F
 3. 450°F
 4. 460°F
- 3-13. What does the size of a deep-fat fryer indicate?
1. The number of pounds of french-fried potatoes that can be prepared per minute
 2. The number of pounds of french-fried potatoes that can be prepared per hour
 3. The number of pounds of french-fried potatoes that can be prepared in 5 minutes
 4. The total number of french-fried potatoes that can be prepared at one time

- 3-14. When it is necessary to melt solid fat in the deep-fat fryer, you should follow which of the following procedures?
1. Set the thermostat at the temperature prescribed in the *Armed forces Recipe Service*
 2. Check the temperature of the fat frequently during the melting process with a hand thermometer
 3. Make sure the fat covers the uppermost coil at all times and the temperature is no more than 200°F while the fat is melting
 4. Have a person standing by with a PKP extinguisher
- 3-15. The temperature of a deep-fat fryer should never exceed what maximum level?
1. 380°F
 2. 400°F
 3. 425°F
 4. 450°F
- 3-16. Frying foods containing excess moisture in a deep-fat fryer will produce which of the following results?
1. Cause the grease to overheat
 2. Cause the grease to smoke heavily
 3. Cause the grease to boil over
 4. Cause the grease to become rancid
- 3-17. How should you extinguish a fire in the deep-fat fryer when the automatic fire extinguisher fails to set off automatically or manually?
1. Use water
 2. Smother the fire with the deep-fat fryer cover
 3. Use a CO extinguisher
 4. Use a PKP extinguisher
- 3-18. Which of the following statements is NOT correct regarding the operation of convection ovens?
1. Overall, cooking temperatures are higher than in conventional ovens
 2. The amount loaded into the oven at one time will influence the cooking time
 3. A blower fan circulates hot air throughout the oven, eliminating cold spots
 4. Overall, cooking time is shorter than in conventional ovens
- 3-19. Which of the following actions is the major cause of nonuniform baking and roasting?
1. Opening the oven door too frequently
 2. Overloading the oven
 3. Improper placement of food in the oven
 4. An insufficient preheat period
- 3-20. When baking, you should determine the desired cooking times in both convection and conventional ovens by using which of the following resources?
1. The AFRS
 2. Oven manufacturer's operating manual
 3. A thermometer
 4. Visual examination
- 3-21. What cleaning agent should you use to clean Teflon oven panels?
1. Oven cleaner
 2. Scouring powder
 3. Concentrated lemon juice
 4. Hot sudsy water

IN ANSWERING QUESTIONS 3-22 THROUGH 3-25, SELECT FROM COLUMN B THE TYPE OF ELECTRIC RANGE THAT MATCHES THE DESCRIPTION IN COLUMN A.

	<u>A. FEATURES</u>	<u>B. TYPES</u>
3-22.	Griddle on left side, hot plate on right, and a two-compartment oven	1. S 2. C 3. F

3-23. A compact galley range found on board submarines

3-24. Single griddle on top and a single oven

3-25. Griddle on left side, hot plate on right, and a single oven

3-26. Which of the following attachments for the electric food mixer should you use for lightweight mixing?

1. Wire whip
2. Flat beater
3. Churn paddle
4. Dough hook

3-27. When mixing ingredients, you should never fill the mixing bowl beyond what level?

1. 3/8 full
2. 1/2 full
3. 2/3 full
4. 3/4 full

3-28. The wheel crank control on a large electric mixer controls what mixer function?

1. The tightening of the beater in the beater shaft
2. The speed of the mixer
3. The lowering of the beater to the proper position for beating
4. The raising of the mixing bowl to the proper position for beating

3-29. When you mix ingredients too long after they are already properly blended, you risk obtaining what result?

1. Excessive moisture due to the breakdown of the ingredients
2. A higher finished temperature than the desired temperature
3. Blended ingredients becoming separated
4. Excessive heat from mixing that reduces the moisture content of the blended ingredients

3-30. Which of the following procedures should you perform first when operating the automatic feed meat-slicing machine?

1. Set the dial for the desired thickness
2. Set the machine on automatic
3. Place the meat in the carriage and adjust the clamp
4. Turn on the power to the machine

3-31. All EXCEPT which of the following statements describe a safety feature of the meat-slicing machine?

1. It is hard wired
2. It has a backup electric switch
3. It has a revolving disk knife
4. It should not be operated without the blade guard

- 3-32. When the steam supply to the steamer in your galley is controlled separately, in what manner should you turn on the steam?
1. By opening the exhaust valve only
 2. By closing the compartment door and opening the exhaust valve
 3. By slowly turning the valve wheel counterclockwise
 4. By closing the steamer compartment door securely
- 3-33. The steam in a steamer at 7 pounds per square inch will reach what maximum temperature?
1. 211°F
 2. 222°F
 3. 233°F
 4. 244°F
- 3-34. If there is no safety valve to relieve steam pressure after cooking has been completed, what procedure should you follow before opening the steamer door?
1. Wait until the pressure gauge reads 2 pounds per square inch
 2. Wait until no condensate appears in the drainpipe
 3. Unlatch the door and wait 1 minute
 4. Wait 2 minutes before opening the door
- 3-35. When you examine the drainpipe for steam-condensate drip after a few minutes of steamer operation and none appears, which of the following conditions will NOT be the cause?
1. There is stoppage in the trap
 2. There is stoppage in the strainer
 3. There is stoppage in the drainpipe
 4. There is stoppage in the steam gauge
- 3-36. How often should the steamer be scrubbed clean and rinsed with hot water at 170°F?
1. After each meal
 2. Twice daily
 3. Once a week
 4. Every evening
- 3-37. Filters for the filter-type ventilator hood must be cleaned at what minimum frequency?
1. Once a day
 2. Once a week
 3. Twice a week
 4. Once a month
- 3-38. What is the main function of the Gaylord ventilator hood?
1. To supply fresh air
 2. To extract grease from the air
 3. To cool the area
 4. To filter fumes from the air
- 3-39. In later model ventilator hoods equipped with automatic cleaning capabilities, the thermostat switch located in the exhaust ductwork operates a magnetic trip inside the fire damper control box when the temperature reaches 250°F. When this occurs, what will the resulting actions be?
1. The fire damper slams shut and the blower shuts down only
 2. The fire damper slams shut and PKP is released only
 3. The fire damper slams shut, the blower shuts down, and PKP is released
 4. The fire damper slams shut, the blower shuts down, and water is released

- 3-40. Which of the following sources provide(s) engineering personnel with complete technical information on airflow, electrical characteristics, and other data of primary use concerning ventilator hoods?
1. Material safety data sheets (MSDSs)
 2. Planned maintenance system (PMS) cards
 3. *NAVSEA Technical Manual*
 4. *Shipboard Foodservice Equipment Catalog*
- 3-41. You should use a dough trough to perform what purpose?
1. To mix dough
 2. To knead dough
 3. To ferment dough
 4. To proof dough
- 3-42. Dough troughs are of various lengths and are designed to hold approximately how many pounds of dough per foot of space?
1. 50
 2. 70
 3. 90
 4. 100
- 3-43. How much time is required for a dough proofer to attain the proper atmosphere for proofing?
1. 15 minutes
 2. 30 minutes
 3. 45 minutes
 4. 60 minutes
- 3-44. Steam pressure passing through the steam coils of the proofer should never be allowed to exceed what maximum pounds per square inch?
1. 15
 2. 25
 3. 35
 4. 45
- 3-45. For what reason is the platform on the bread slicer where the bread is placed angled at 45 degrees?
1. So that bread will not be torn while being sliced
 2. To guard your fingers from the blades
 3. To allow half of the blades to go in the opposite direction
 4. To force the bread down on the cutting blade
- 3-46. The quantity of vegetables loaded into the vegetable peeler should not exceed what percentage of the total hopper capacity?
1. 44
 2. 55
 3. 66
 4. 77
- 3-47. If the abrasive surfaces of the vegetable peeler are kept reasonably clean, a load of vegetables should be satisfactorily peeled in what approximate time?
1. 1 minute
 2. 2 minutes
 3. 30 seconds
 4. 45 seconds

IN ANSWERING QUESTIONS 3-48 THROUGH 3-56,
SELECT THE TYPE OF MACHINE THAT MATCHES
THE DESCRIPTION GIVEN AS THE QUESTION.

3-48. The disk has a wavy surface that agitates the vegetables in such a manner that they continually present new surfaces for action by the abrasive material.

1. Vegetable peeler
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable shaper

3-49. Makes three classes of cuts of vegetables--shredded, sliced, and grated--without the use of attachments or removable parts.

1. Vegetable shaper
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable peeler

3-50. The machine may be used to do as many as three different cutting jobs at once.

1. Vegetable shaper
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable peeler

3-51. The machine may be used to cut french fries.

1. Vegetable shaper
2. Vegetable cutter
3. Vegetable cutter and slicer
4. Vegetable peeler

3-52. The machine has parts that should be oiled daily to prolong its life and efficiency.

1. Vegetable shaper
2. Vegetable peeler
3. Vegetable cutter
4. Vegetable cutter and slicer

3-53. Has seven safety precautions that you must follow when operating.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-54. Must wash and sanitize this machine properly after every 4 hours of continued use.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-55. This machine is portable and is used to grind meats.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-56. Is equipped with a safety device that automatically stops the machine when the cover (shield) is raised.

1. Meat saw
2. Meat chopper
3. Meat slicer
4. Meat tenderizer

3-57. For which of the following meat-cutting jobs should you use a knife having a long, wide blade?

1. Boning beef
2. Slicing raw steak
3. Carving cooked roasts
4. Slicing bread

- 3-58. You should use the butcher's steel to accomplish which of the following tasks?
1. To sharpen knives
 2. To keep the edges of knives straight
 3. To remove chips in knives by evening the flat surface of the blade
 4. To keep the blade surface wearing uniform
- 3-59. You must maintain the wash water in single-tank dishwashing machines within what specific temperature range?
1. 95°F to 125°F
 2. 110°F to 125°F
 3. 130°F to 140°F
 4. 140°F to 160°F
- 3-60. For a double-tank dishwashing machine, what are the minimum (a) wash and (b) rinse time intervals?
1. (a) 20 seconds: (b) 10 seconds
 2. (a) 20 seconds: (b) 20 seconds
 3. (a) 40 seconds: (b) 10 seconds
 4. (a) 40 seconds: (b) 20 seconds
- 3-61. What operating feature(s) other than an extra tank is/are added to a triple-tank dishwashing machine to differentiate its capabilities from those of a double-tank machine?
1. A prewash feature
 2. Different temperature requirements for the wash and rinse cycles
 3. Both 1 and 2 above
 4. Different temperature requirements for the sanitizing cycle
- 3-62. The majority of dishwashing machines in service in the Navy are what type?
1. Single-tank
 2. Double-tank
 3. Triple-tank
 4. Manual, three-sinks
- 3-63. You should inspect the interior of the dishwashing machine and the manifold(s) for accumulation of calcium or lime deposits at what specific time intervals?
1. Semiweekly
 2. Weekly
 3. Monthly
 4. Quarterly
- 3-64. Steam tables most commonly found in most general and private messes today are what type?
1. Those with water compartments heated by steam coils at 40 pounds of pressure or less
 2. Those with steam-heated water compartments and dish warmers
 3. Those with water compartments heated by immersion-electric heating elements
 4. Those with water compartments and dish warmers
- 3-65. For what reason should the water temperature in the steam table not exceed 200°F?
1. The steam table compartments will warp
 2. The steam table will shut down from overheating
 3. The food in the steam table will continue to cook
 4. Water will be added automatically to lower the temperature
- 3-66. Potato shapers are used to accomplish which of the following tasks?
1. To make french fries from whole potatoes
 2. To make hashbrowns from whole potatoes
 3. To make potato balls from whole potatoes
 4. To reconstitute dehydrated potatoes into formed french fries

- 3-67. To keep a refrigerator operating at maximum efficiency, you must observe which of the following rules?
1. Keep it clean
 2. Do not overload it
 3. Defrost it regularly and properly
 4. Each of the above
- 3-68. You are required to defrost the refrigerator at which of the following times?
1. Before receiving a major breakout
 2. When you notice a bad odor
 3. When ice formation reaches three-sixteenths of an inch thick
 4. When ice formation reaches one-fourth of an inch thick
- 3-69. Select the acceptable method for speeding up the process of defrosting the refrigerator.
1. Applying hot water to the coils using a hose
 2. Applying heat to the coils using an electric heat gun
 3. Pouring hot water on the cooling unit
 4. Placing pans of hot water in the freezer
- 3-70. What is the specific holding temperature range for the refrigerated milk dispenser?
1. 38°F to 44°F
 2. 36°F to 45°F
 3. 32°F to 45°F
 4. 32°F to 40°F
- 3-71. You should sanitize the soft-service ice-cream machine at what specific time(s)?
1. After each use only
 2. After each use and at the end of the day
 3. Before and after each use
 4. Each day
- 3-72. You should remove the automatic twin coffee urn brew basket containing spent coffee grounds what number of minutes after brewing?
1. 60
 2. 30
 3. 3
 4. 5
- 3-73. After a night or weekend shutdown, the proper brewing temperature in the automatic twin coffee urn requires what specific number of minutes to be obtained?
1. 30
 2. 45
 3. 50
 4. 55
- 3-74. Which of the following methods should you use to aid in chilling beverages served from a noncarbonated beverage dispenser?
1. Add ice to chill the beverage at the time of preparation
 2. Add ice to the beverage as it is being dispensed
 3. Prepare the beverage in advance and prechill
 4. Turn on the refrigerated beverage dispenser 1 hour before adding the beverage
- 3-75. You should take which of the following measures regarding the operation of the bulk ice-making machine?
1. Allow only authorized personnel access to the machine
 2. Secure the machine during nonmeal hours
 3. Never secure the machine during the hot months of the year
 4. Store the ice scoop inside the bin below the maximum ice level

ASSIGNMENT 4

Textbook Assignment: "Food Preparation," chapter 5, pages 5-1 through 5-27.

- 4-1. The use of standardized recipes by all branches of the military accomplishes which of the following objectives?
1. Prevents variation in food quality and quantity
 2. Accommodates the use of government provisions
 3. Promotes uniformity in food costs throughout the military
 4. Facilitates transfer of food items from one activity to another
- 4-2. Each recipe in the AFRS is designed to yield 100 portions; however, the yield of some recipes may be given in numbers of the product or volume.
1. True
 2. False
- 4-3. Ingredients are listed on each recipe card in which of the following orders?
1. From dry to liquid
 2. From liquid to dry
 3. From the largest to the smallest quantity
 4. From the first needed to the last
- 4-4. Under what circumstance are the quantities of dry ingredients on a recipe card usually given as both weights and measures?
1. When the recipe is for a bakery item
 2. When the recipe calls for a large amount of liquid
 3. When the recipe includes a small amount of dry ingredients
 4. When the quantities of dry ingredients weigh more than one-half of an ounce
- IN ANSWERING QUESTIONS 4-5 THROUGH 4-8, SELECT THE SECTION OF THE AFRS RECIPE CARD THAT IS DESCRIBED BY THE QUESTION.
- 4-5. Explains how the ingredients are to be combined and cooked and represents the best accepted cooking procedures.
1. Yield
 2. Method
 3. Notes
 4. Variations
- 4-6. Contains supplemental information such as possible substitutions for ingredients.
1. Abbreviations
 2. Notes
 3. Variations
 4. Ingredients
- 4-7. Includes specific techniques to supplement information contained in the Method column.
1. Notes
 2. Variations
 3. Ingredients
 4. Yield
- 4-8. Constitutes a major addition to the total number of recipes contained in the AFRS.
1. Variations
 2. Ingredients
 3. Method
 4. Notes
- 4-9. The abbreviation A.P. in the AFRS represents what meaning?
1. A portion
 2. As prepared
 3. As purchased
 4. As planned

IN ANSWERING QUESTIONS 4-10 THROUGH 4-12,
SELECT THE AFRS RECIPE SUPPLEMENT THAT IS
DESCRIBED BY THE QUESTION.

- 4-10. Located in some of the recipe sections as directions for preparing a basic type of food.
1. Index of recipes
 2. General information cards
 3. Guideline cards
 4. Index cards
- 4-11. Used as a valuable reference for menu planners.
1. Index cards
 2. General information cards
 3. Guideline cards
 4. Index of recipes
- 4-12. You should become familiar with this section first. It provides basic information.
1. Index of recipes
 2. General information cards
 3. Guideline cards
 4. Index cards
- 4-13. The M section of the AFRS contains what category of recipes?
1. Soups
 2. Sandwiches
 3. Sauces, gravies, and dressings
 4. Salad dressings and relishes

IN ANSWERING QUESTIONS 4-14 THROUGH 4-16,
SELECT THE TYPE OF RECIPE ADJUSTMENT THAT
MATCHES THE DESCRIPTION GIVEN AS THE
QUESTION.

- 4-14. Used to increase or decrease a recipe to obtain the desired number of portions.
1. Volume
 2. Serving size
 3. Yield
 4. Quantity

- 4-15. Used to adjust a recipe based upon the amount of an ingredient to be used.

1. Volume
2. Serving size
3. Yield
4. Quantity

- 4-16. Used to adjust recipes to yield a specific number of portions of a specific size.

1. Volume
2. Serving size
3. Yield
4. Quantity

- 4-17. Thirty pounds of ground beef is required to prepare 100 portions of chili and 150 portions must be prepared. Fifty-five pounds of ground beef was mistakenly thawed for this purpose. You are instructed to adjust the recipe based upon the amount of meat thawed. How many additional pounds will you have to make extra portions?

1. 10
2. 33
3. 34
4. 45

- 4-18. You are preparing Salisbury steak for 320 people and are instructed by the leading MS to make 3-ounce portions. What specific amount of ground beef is required to make these 3-ounce portions if the recipe calls for 30 pounds per 100 4-ounce portions?

1. 22 pounds
2. 22 pounds 8 ounces
3. 72 pounds
4. 72 pounds 8 ounces

- 4-19. If a recipe calls for 4 gallons of water per 100 portions, how much water would be needed to prepare 333 portions of this recipe?
1. 13 gal, 1 qt, 1 cup, 1 1/2 tbsp
 2. 13 gal, 2 qt, 1 cup, 1 tbsp, 2 3/4 tsp
 3. 13 gal, 1 qt, 1 cup, 1 tbsp, 2 3/4 tsp
 4. 13 gal, 2 qt, 1 cup, 2 tbsp
- 4-20. You are measuring water needed to prepare minestrone soup and you only have a 8-ounce measuring cup. What specific number of cups is equal to 3 1/2 gallons?
1. 54
 2. 56
 3. 58
 4. 60
- 4-21. When you are not using any counterweights, what is the maximum capacity of the basic scale?
1. 1 pound
 2. 2 pounds
 3. 5 pounds
 4. 4 pounds
- 4-22. Reconstituted egg mix must be handled in what manner if you do not use it immediately?
1. Discarded after being at room temperature for 1 hour
 2. Discarded 4 hours after preparation
 3. Refrigerated in a tightly covered container and discarded after 24 hours
 4. Refrigerated in a tightly covered container and used within 1 hour
- 4-23. When properly refrigerated, eggs that have been treated with processing fluids will have what maximum storage life?
1. 1 month
 2. 2 months
 3. 6 months
 4. 4 months
- 4-24. When using frozen eggs, you may thaw them using which of the following methods?
1. Place the eggs at room temperature until thawed
 2. Place the container in a sink and cover it with warm water
 3. Keep the eggs at 40°F to 45°F until thawed
 4. Keep the eggs at 36°F to 38°F until thawed
- 4-25. Which, if any, of the following food items are you authorized to prepare using raw (fresh) eggs?
1. French toast batter
 2. Mayonnaise
 3. Salad dressings
 4. None of the above
- 4-26. When fresh eggs are used in preparing scrambled eggs, you should comply with all EXCEPT which of the following requirements?
1. Do not use egg breaking machines
 2. Prepare 5-quart batches to meet excess demands
 3. Cook until there is no liquid egg visible
 4. Cook in small batches

4-27. When you are paring fresh fruits, discoloration can be prevented by which of the following actions?

1. Dipping the fruit in vinegar
2. Dipping the fruit in a solution of baking soda and water
3. Covering the fruit with water
4. Covering the fruit with lemon juice

4-28. Which of the following procedures should you use to wash leaf-type vegetables such as spinach?

1. Wash in several changes of cold water draining the water each time
2. Wash in several changes of cold water using a strainer
3. Wash in several changes of cold water lifting out the vegetables each time
4. Soak vegetables in cold salt water for a least one-half hour

4-29. You should cook canned vegetables using which of the following methods?

1. Discard the liquid and steam the vegetables for 10 minutes
2. Boil for 5 minutes in the liquid that was in the can
3. Simmer in a covered stockpot for 20 minutes
4. Bring to a boil just before they are to be served

IN ANSWERING QUESTIONS 4-30 THROUGH 4-33, SELECT THE METHOD FOR COOKING VEGETABLES THAT MATCHES THE DESCRIPTION GIVEN AS THE QUESTION.

4-30. This method is faster than other methods and helps to preserve the fresh appearance and nutritive value of the vegetables.

1. Baking
2. Simmering
3. Steaming
4. Roasting

4-31. Use of dry heat with the addition of little or no water.

1. Deep-fat frying
2. Simmering
3. Baking
4. Oven frying

4-32. The vegetables should be tender and cut in uniformly sized pieces.

1. Oven frying
2. Deep-fat frying
3. Stir-frying
4. Baking

4-33. This method of cooking is also referred to as sauteing.

1. Searing
2. Stir-frying
3. Deep-fat frying
4. Panfrying

4-34. Progressive vegetable cookery accomplishes all EXCEPT which of the following objectives?

1. Ensures a continuous supply of freshly cooked vegetables is available
2. Helps control waste
3. Diminishes the flavor of vegetables
4. Allows cooking of several small batches

4-35. For which of the following reasons is it better for you to undercook vegetables rather than overcook them?

1. To preserve color
2. To maintain the crisp or crunchy texture
3. To shorten the cooking time
4. To conserve the nutrient content

- 4-36. Which of the following vegetable salads would be suitable for you to serve as a main course for lunch or dinner?
1. Potato
 2. Garden
 3. Chef's
 4. Waldorf
- 4-37. Commercial salad dressing is different from mayonnaise in which of the following ways?
1. Cooked starch paste is added to mayonnaise
 2. Tomato paste is added to mayonnaise
 3. More oil is used to prepare mayonnaise
 4. Less oil is used to prepare mayonnaise
- 4-38. What is the basic rule that you should follow when preparing salad dressings?
1. Prepare immediately just before serving
 2. Prepare well in advance
 3. Add the seasoning just before serving
 4. Use only fresh herbs
- 4-39. When you are preparing mayonnaise, what element of the preparation process will cause it to curdle?
1. Not adding enough egg whites
 2. Not adding enough oil
 3. Adding the oil too fast
 4. Adding the oil too slow
- 4-40. What type of eggs are you authorized to use in galley-prepared mayonnaise or salad dressings?
1. Fresh eggs
 2. Frozen pasteurized eggs
 3. Frozen egg whites
 4. Dehydrated egg mix
- 4-41. At the end of the meal, what should you do with salad dressings that were served in separate containers?
1. Place them back into the original container and refrigerate
 2. Discard them only
 3. Label, refrigerate, then discard, if not used by the end of the day
 4. Label, refrigerate, and discard, if not used within 36 hours
- 4-42. All raw vegetables used to prepare relishes, except leafy varieties, should be refrigerated in icy cold water for at least how many minutes?
1. 15
 2. 20
 3. 30
 4. 60
- 4-43. When serving hors d'oeuvres, you will normally serve them at which of the following times?
1. During formal meals after each course
 2. Before formal or informal meals
 3. After formal or informal meals
 4. Between lunch and dinner as an appetizer
- 4-44. When you prepare sandwiches to be the primary item of a meal, what requirement should you meet?
1. An assortment of bread should be provided
 2. The sandwich should be served with a soup
 3. The type of sandwich must be a hot one
 4. The sandwich should be substantial

4-45. When you are preparing sandwiches, which of the following types of bread is preferable?

1. Day-old
2. Freshly baked
3. Commercial
4. White

4-46. You should NOT store bread in a chilled space for what reason?

1. To prevent the absorption of odors and flavors
2. To prevent the absorption of moisture
3. To prevent the moisture loss
4. To prevent the bread from rapidly becoming stale

4-47. You may use all EXCEPT which of the following types of fillings to prepare sandwiches for sandwich meals?

1. Peanut butter and jelly
2. Cold cuts
3. Sloppy Joe's
4. Ham salad

4-48. All EXCEPT which of the following statements describe a sanitary precaution used in preparing sandwiches?

1. Never allow sandwiches to stand at room temperature for more than 4 cumulative hours
2. Keep time between preparation and consumption to a minimum
3. Serve lettuce, tomatoes, and spreads used for sandwiches separately
4. Hold sandwiches containing hand-prepared ground meat below 40°F if not to be consumed immediately

IN ANSWERING QUESTIONS 4-49 THROUGH 4-52, SELECT THE TYPE OF SANDWICH THAT MATCHES THE DESCRIPTION GIVEN AS THE QUESTION.

4-49. Consists of three or more slices of toasted bread and two different fillings, one in each layer.

1. Club
2. Submarine
3. Hot
4. Open-faced

4-50. May be either one or two slices of bread covered with any desired filling including sliced meat, cheese, or tomatoes.

1. Open-faced
2. Submarine
3. Club
4. Grilled or toasted

4-51. Prepared from French bread or a hard roll cut in half lengthwise. Sliced cold meat, cheese, vegetables, and some type of dressing are used as fillings.

1. Grilled or toasted
2. Club
3. Finger
4. Submarine

4-52. Usually served open-faced with sliced meat and gravy. However, it is often served with a soup, a potato, and vegetables.

1. Hot
2. Club
3. Monte Cristo
4. Monte Carlo

4-53. During cold weather, you should place soup on the menu at least how often?

1. Once daily
2. Twice daily
3. Three times a day
4. At least every few days

- 4-54. When you use dehydrated soup and gravy bases to prepare stock for soups, what ingredient should you adjust or eliminate?
1. Water
 2. Meat
 3. Salt
 4. Herbs
- 4-55. What procedure should you use to prepare a warm roux?
1. Mix cornstarch with warm water
 2. Mix flour with warm water
 3. Mix cornstarch with cold water
 4. Mix flour with melted fat
- 4-56. When you check a soup for taste and it is too salty, what should you do to correct this problem?
1. Add more stock and simmer for a few minutes
 2. Add more water and simmer for a few minutes
 3. Add sliced raw potatoes and simmer for a few minutes
 4. Add sugar and simmer for a few minutes
- 4-57. Which of the following sauces should you use to bind the ingredients together in a scalloped dish?
1. Butter
 2. Medium white
 3. Thin cream
 4. Sweet thickened
- 4-58. What thickening agent, if any, should you use to thicken natural pan gravy?
1. Hot roux
 2. Cold roux
 3. Flour paste
 4. None; natural pan gravy is not thickened
- 4-59. Which of the following procedures should you use to remove lumps that may appear in gravy?
1. Add water
 2. Bring to a boil
 3. Add salad oil
 4. Whip vigorously
- 4-60. Stuffing poultry with dressing in GMs is not recommended for which of the following reasons?
1. The loss of the nutritional value if prepared this way
 2. Stuffing requires more moisture and will cause the poultry product to be dry
 3. The possibility of food-borne illness will increase
 4. Enough stuffing cannot be prepared for everyone using this method
- 4-61. Overstirring and overcooking cereal during preparation may produce which of the following results?
1. The cereal becomes sticky and gummy
 2. The cereal loses moisture content
 3. The cereal becomes thick
 4. The cereal becomes lumpy
- 4-62. In which of the following ways does vermicelli differ from spaghetti?
1. Vermicelli is thicker
 2. Vermicelli contains eggs
 3. Vermicelli is made from hard wheat flour
 4. Vermicelli cooks quicker
- 4-63. Which of the following types of rice is preferable as an accompaniment to oriental dishes because it will clump together when cooked?
1. Parboiled
 2. Medium-grained
 3. Long-grained
 4. Wild

- 4-64. What reference lists the characteristics and recommended use of each type of milk procured by the Navy?
1. NAVSUP P-421
 2. NAVSUP P-476
 3. NAVFSSNOTE 7330
 4. NAVMED P-5010-1
- 4-65. You can prevent bitterness in brewed coffee by taking which of the following measures?
1. Storing the coffee grounds in an airtight container
 2. Using the proper proportion of water in relation to coffee grounds
 3. Cleaning the coffeepot daily with hot soapy water
 4. Making sure the coffee is not brewed too long
- 4-66. To prevent deterioration of flavor and loss of aroma, coffee brewed in an automatic urn should not be held for more than what maximum number of minutes?
1. 20
 2. 30
 3. 45
 4. 60
- 4-67. What should you use to clean the urn of coffee-making equipment at the end of the day?
1. Hot water and urn cleaner
 2. Hot soapy water
 3. Vinegar and water
 4. Baking soda and water
- 4-68. The quality of brewed tea depends on how fast the flavor and color are extracted from the tea leaves. All EXCEPT which of the following factors influence this process?
1. The degree of softness of the water used
 2. The holding time used
 3. The amount of brewing time
 4. The brewing temperature used
- 4-69. For what reason is a stronger brew required for iced tea than for tea served hot?
1. To help preserve the flavor of the tea if it is to be chilled for a undetermined duration
 2. Because iced tea tastes better stronger
 3. Cold temperatures will weaken the brew
 4. Because of the diluting action of the added ice
- 4-70. When using instant concentrated tea, you should prepare the tea mix in which of the following manners?
1. Pour the concentrate into hot water
 2. Pour the concentrate into cold water
 3. Pour hot water into the receptacle containing the concentrated mix
 4. Pour cold water into the receptacle containing the concentrated mix

ASSIGNMENT 5

Textbook Assignment: "Meat, Poultry, and Seafood," chapter 6, pages 6-1 through 6-20;
"Nutrition and Menu Planning," chapter 7, pages 7-1 through 7-25.

- 5-1. The form of meat classified as fabricated is correctly described by which of the following statements?
1. Artificial meat products fabricated from other foods
 2. Meats that have been either partially or completely boned, trimmed, and portion-cut
 3. Meat that does not conform to the specifications of the armed forces
 4. Meat not requiring inspection by the Department of Agriculture

IN ANSWERING QUESTIONS 5-2 THROUGH 5-5,
SELECT THE CATEGORY OF BEEF THAT IS
DESCRIBED BY THE QUESTION.

- 5-2. Beef originating from a young male that is castrated.
1. Stag
 2. Bull
 3. Steer
 4. Calf
- 5-3. Beef originating from a fully developed male.
1. Stag
 2. Bull
 3. Steer
 4. Bronco
- 5-4. Beef originating from a young female that has not borne a calf.
1. Calf
 2. Cow
 3. Mare
 4. Heifer

- 5-5. Beef originating from a mature male that is castrated.
1. Steer
 2. Bull
 3. Stag
 4. Stallion
- 5-6. Cows, bulls, and stags are most suitable for use in Navy messes; whereas steers and heifers are usually found in canned products.
1. True
 2. False
- 5-7. The USDA stamp is placed on the carcasses of meat to indicate which of the following conditions?
1. Meat originated in the United States
 2. Meat delivered under contract met all the terms of the contract
 3. Meat is graded as being prime or choice
 4. Meat is free of disease and meets sanitary requirements
- 5-8. Beef roasts procured by the Navy are what grade of meat?
1. Choice
 2. Good
 3. Utility
 4. Standard
- 5-9. Which of the following pork products is/are served with the highest frequency?
1. Loin
 2. Chops
 3. Spareribs
 4. Bacon

- 5-10. Each pound of canned precooked bacon is equivalent to how many pounds of raw bacon?
1. 1 1/2
 2. 2
 3. 3
 4. 2 1/2
- 5-11. You may serve canned ham without first cooking it because it has undergone what process?
1. Curing
 2. Smoking
 3. Pasteurization
 4. Pickling
- 5-12. Veal is a product of which of the following animals?
1. Corn-fed lamb
 2. Immature beef less than 1 year old
 3. Immature sheep less than 1 year old
 4. Immature swine less than 1 year old
- 5-13. What cut of lamb is used in Navy GMs?
1. Loin chops
 2. Shoulder roast
 3. Boneless leg roast
 4. Boneless shank roast
- 5-14. For which of the following reasons should you use the preferred method of slowly thawing frozen meats, whenever possible?
1. Meat thawed this way yields a more palatable cooked product
 2. Meat thawed this way has less nutrient loss
 3. The preferred method decreases the chance of bacterial contamination
 4. Each of the above
- 5-15. When you are using an alternate thawing method, all EXCEPT which of the following procedures are required?
1. Obtaining approval from the Bureau of Medicine and Surgery
 2. Notifying the medical department representative
 3. Thawing in the original sealed wrapper or container below 80°F
 4. Thawing in the original unopened container at 50°F or lower
- 5-16. Approximately twice the cooking time is required when you cook roasts in their frozen state?
1. True
 2. False
- 5-17. For meat to be properly tempered, it should have what specific internal temperature range?
1. 12°F to 15°F
 2. 16°F to 18°F
 3. 23°F to 26°F
 4. 26°F to 28°F
- 5-18. What criteria determine the method you should use to cook meat?
1. The types of cooking equipment in your GM
 2. The preferences of the food service officer
 3. The kind of meat and the tenderness of the cut
 4. The cost of the meat and the occasion
- 5-19. What method is most often used to cook the least tender cuts of meat?
1. Stewing
 2. Frying
 3. Braising
 4. Boiling

- 5-20. What cooking method is used when you brown meat in a small amount of fat, cover, then cook slowly in the juices from the meat or in a small amount of liquid that is added?
1. Simmering
 2. Stewing
 3. Braising
 4. Steaming
- 5-21. You should use which of the following methods to cook tender cuts of meat that have little connective tissue?
1. Braising
 2. Stewing
 3. Simmering
 4. Roasting
- 5-22. When grilling is the cooking method, you should not use a fork to turn meat for what reason?
1. A fork is a heat conductor
 2. A spatula is more manageable
 3. Using a fork allows the juices of the meat to escape
 4. A fork may damage the grill surface
- 5-23. At which of the following times should you apply the seasoning when you are grilling meat?
1. Before placing the meat on the grill
 2. Before you turn the meat over
 3. After you turn the meat over
 4. After the meat has been completely cooked
- 5-24. When roasting meat, you should place the roasts fat-side-up for what reason?
1. To avoid oven frying the food
 2. To eliminate having to trim the fat after the meat is done
 3. To prevent searing the meat which causes excessive shrinkage
 4. To eliminate the need to baste the meat during cooking
- 5-25. What factor affects the cooking time of a roast?
1. The amount of liquid used
 2. The oven capacity
 3. The type of seasoning used
 4. The degree of doneness desired or required
- 5-26. Turkeys weighing more than 16 pounds will require what range of days to thaw in a thaw box?
1. 1 to 2
 2. 2 to 3
 3. 3 to 4
 4. 5 to 6
- 5-27. You are NOT required to rub which of the following poultry products with salad oil before roasting?
1. Cornish hen
 2. Duck
 3. Turkey
 4. Chicken
- 5-28. Roasted turkey has reached the required stage of doneness when the internal temperature registers what specific temperature range?
1. 160°F to 165°F
 2. 170°F to 175°F
 3. 180°F to 185°F
 4. 190°F to 195°F
- 5-29. Navy nutrition is concerned with achieving all EXCEPT which of the following objectives?
1. Preservation of nutrients
 2. What components are needed and how much is required by the body
 3. How foods are altered in processing, storage, and preparation
 4. Producing the least expensive menus

5-30. The body's needs for the various nutrients are influenced by which of the following factors?

1. Age
2. Gender
3. Occupation
4. Each of the above

5-31. A well-balanced meal is only obtained by including a specific portion from each of the various food groups. What total number of nutrients should this balanced meal provide?

1. Eight
2. Six
3. Five
4. Four

IN ANSWERING QUESTIONS 5-32 THROUGH 5-34, SELECT THE FOOD NUTRIENT(S) THAT MATCH(ES) THE DESCRIPTION GIVEN AS THE QUESTION.

5-32. The chief suppliers of tissue-building material.

1. Proteins
2. Minerals
3. Vitamins
4. Carbohydrates

5-33. Provides the highest amount of calories.

1. Carbohydrates
2. Proteins
3. Fats
4. Minerals

5-34. Stored in the muscles as glycogen.

1. Water
2. Carbohydrates
3. Minerals
4. Vitamins

5-35. Which of the following minerals is the most abundant in the human body?

1. Phosphorus
2. Iron
3. Iodine
4. Calcium

5-36. Which of the following minerals is responsible for carrying oxygen to the blood?

1. Phosphorus
2. Calcium
3. Iron
4. Iodine

5-37. Which of the following foods is the best source of iron?

1. Collard greens
2. Milk
3. Liver
4. Bread

5-38. A deficiency of what mineral can cause swelling (goiter) of the thyroid gland?

1. Salt
2. Iodine
3. Iron
4. Calcium

5-39. A person that does not perspire much needs what minimum number of teaspoons of salt per day?

1. 1
2. 2 to 3
3. 3 to 4
4. 4 to 5

5-40. Which of the following groups of vitamins are all fat soluble?

1. A, B, C, and K
2. A, B, D, and K
3. A, B, E, and K
4. A, D, E, and K

5-41. What vitamin plays a very important role in eye function and in keeping the skin and mucous membranes resistant to infection?

1. A
2. C
3. E
4. K

5-42. Sunlight enables your body to produce what vitamin if it has a chance to shine directly on the skin?

1. B₆
2. B₁₂
3. D
4. K

IN ANSWERING QUESTIONS 5-43 THROUGH 5-46, SELECT THE VITAMIN THAT MATCHES THE DESCRIPTION GIVEN AS THE QUESTION.

5-43. Needed in order to use calcium and phosphorus to build strong bones and teeth.

1. B₁₂
2. C
3. D
4. K

5-44. Presently being explored as an antioxidant that may retard some aspects of the aging process.

1. B₁
2. B₂
3. E
4. K

5-45. Essential for the manufacture of a substance that helps blood to clot.

1. A
2. B₁
3. B₁₂
4. K

5-46. Deficiency causes beriberi, a disease that is now almost nonexistent in the United States.

1. B₁
2. B₂
3. B₆
4. B₁₂

5-47. Strict vegetarians are likely to be deficient in what vitamin?

1. B₆
2. B₁₂
3. Niacin
4. Folic acid

5-48. You should use the food guide pyramid for daily food choices on menus to accomplish what objective?

1. To eliminate the need for menu review boards
2. To determine the foods that have the highest acceptability
3. To quickly and reliably judge the nutritional adequacy of the menu
4. To give a detailed analysis of the cost of the menu

5-49. Nursing mothers require what specific number of servings daily from the milk-cheese group?

1. Five
2. Two
3. Three
4. Four

5-50. Fortified low-fat or skim milk products have essentially the same calories as whole milk products but less fat content.

1. True
2. False

- 5-51. Foods from the meat group are valued primarily for providing which of the following substances?
1. Calcium
 2. Carbohydrates
 3. Protein
 4. Fiber
- 5-52. Which of the following foods from the meat-poultry-fish-dry beans-egg-nuts group is/are a good source of zinc?
1. Oysters
 2. Tuna
 3. Egg yolks
 4. Dry beans
- 5-53. Which of the following publications lists all the food items procured by the Navy?
1. *Afloat Shopping Guide*
 2. *Federal Supply Catalog*
 3. *Consolidated Afloat Requisitioning Guide Overseas (CARGO)*
 4. *Atlantic Fleet Requisitioning Guide*
- 5-54. When planning menus, you should include all EXCEPT which of the following considerations in determining the choice of menu items?
1. The type and capacity of the galley equipment
 2. The number of personnel to be fed
 3. The number of workers in the galley
 4. The planner's personal preferences
- 5-55. The acceptability of a food item can be determined by using all EXCEPT which of the following methods?
1. Dividing the number of portions served by the number of portions prepared
 2. Averaging the figures obtained for a particular menu item over a period of time
 3. Monitoring tray waste
 4. Dividing the number of portions served by the number of patrons attending the meal
- 5-56. A 42-day menu with valid acceptability factors can be used to estimate the requirements for a 45-day loadout. What fraction of initial requirements must you add for a 60-day period?
1. 3/8
 2. 1/5
 3. 1/3
 4. 1/4
- 5-57. What foodservice guide contains useful information on commodities, equipment for galley use, GM modernization, and suggested special event or holiday menus?
1. *Navy Foodservice*
 2. *Federal Supply Catalog*
 3. *NAVSUPINST 461.11*
 4. *NAVSUP P-486, volume I*
- 5-58. When predicting meal attendance, you should consider all EXCEPT which of the following factors?
1. Proximity to payday
 2. Liberty trends
 3. The weather
 4. GM capacity

ASSIGNMENT 6

Textbook Assignment: "Breads and Desserts," chapter 8, pages 8-1 through 8-27.

- | | |
|---|---|
| <p>6-1. When preparing cakes, cookies, quick breads, pastries, and pies, you should use what type of flour?</p> <ol style="list-style-type: none">1. Hard wheat2. Soft wheat3. General-purpose4. Whole wheat <p>6-2. General-purpose flour contains more protein than bread flour.</p> <ol style="list-style-type: none">1. True2. False <p>6-3. When combined with water, what food component(s) of wheat flour form(s) gluten?</p> <ol style="list-style-type: none">1. Bran2. Proteins3. Carbohydrates4. Minerals <p>6-4. What food component(s) of wheat flour is/are responsible for absorbing water and giving bulk to dough?</p> <ol style="list-style-type: none">1. Enzymes2. Bran3. Proteins4. Carbohydrates <p>6-5. For which of the following reasons are some types of flour enriched?</p> <ol style="list-style-type: none">1. To increase storage life of the flour2. To increase the dough's expansion qualities3. To replace the food value lost in milling4. To produce fermentation properties needed in baking | <p>6-6. Which of the following components of flour is the enzyme that is responsible for converting starch into sugar?</p> <ol style="list-style-type: none">1. Diastase2. Protease3. Gliadin4. Glutenin <p>6-7. Gluten is capable of absorbing what percentage of its own weight in water?</p> <ol style="list-style-type: none">1. 502. 753. 1004. 200 <p>6-8. When you are making bread, the use of too much salt will produce which of the following results?</p> <ol style="list-style-type: none">1. Accelerated fermentation2. Retarded fermentation3. A heavy baked product4. A coarse baked product <p>6-9. When you use a liquid shortening to prepare a dough product, which of the following criteria must be met?</p> <ol style="list-style-type: none">1. The shortening must be an emulsifier type2. The shortening must be hydrogenated3. The liquid shortening must be salad oil4. The dough must be well formed before the oil is added |
|---|---|

- 6-10. When you substitute butter for shortening in a dough or batter recipe, what adjustment should be made?
1. Increase the liquid to be used
 2. Use milk instead of water as the liquid
 3. Use nonfat dry milk in place of liquid milk
 4. Use more butter than the required amount of shortening in the recipe
- 6-11. Before reconstituted egg mix is used in dough preparation, you should remove it from the refrigerator and warm to room temperature for over 1 hour.
1. True
 2. False
- 6-12. Active dry yeast should be suspended for 5 minutes in about seven times its weight of water at what specific temperature range before it is used?
1. 95°F to 100°F
 2. 100°F to 104°F
 3. 105°F to 110°F
 4. 111°F to 115°F
- 6-13. For you to use baking soda as a leavening agent, which of the following ingredients must be present in a recipe?
1. Liquid shortening
 2. Sugar
 3. Salt
 4. Vinegar
- 6-14. As a baker, you would use a friction factor to determine which of the following factors?
1. Temperature rise induced by mixing
 2. Required room temperature
 3. Required flour temperature
 4. Desired dough temperature
- 6-15. Bread dough should range between what specific temperatures when the mixing process is completed?
1. 86°F and 90°F
 2. 82°F and 86°F
 3. 78°F and 82°F
 4. 74°F and 78°F
- 6-16. The length of the fermentation period of a dough depends on all EXCEPT which of the following factors?
1. Amount of yeast used
 2. Strength of the flour
 3. Time needed to mix the dough
 4. Temperature during fermentation
- 6-17. Under which of the following circumstances is dough considered to be old dough?
1. When it is fermented at too high a temperature
 2. When it has already been punched
 3. When it has been mixed too long
 4. When it has been fermented too long
- 6-18. Before you take dough to the bench for makeup, you should allow it to rest for approximately what number of minutes?
1. 10
 2. 15
 3. 20
 4. 30
- 6-19. Which of the following indicators should you use to determine that a loaf of bread has been properly baked?
1. The loaf has split down the center of the top
 2. The loaf has a hollow sound when tapped
 3. The loaf's top has a flat surface
 4. The loaf slopes outward on the top

- 6-20. If freezer storage for bread is impractical, you can best maintain its quality by baking in quantities that will be consumed within what specific number of days?
1. 6
 2. 2
 3. 7
 4. 4
- 6-21. In the event that rope develops in your bakeshop, you should perform which of the following actions?
1. Inform the damage control officer
 2. Increase the humidity in the space to correct the problem
 3. Have a medical department representative inspect all baked products for safety
 4. Dispose of all baked products and baking ingredients in the shop
- 6-22. In addition to water, what other ingredient must you add to canned hot roll mix before mixing it?
1. Baking powder
 2. Baking soda
 3. Yeast
 4. Vinegar
- 6-23. At what temperature must you finish baking brown-and-serve rolls after they have been baked at 300°F for 12 to 15 minutes?
1. 350°F
 2. 375°F
 3. 400°F
 4. 425°F
- 6-24. When you are mixing quick breads and batters, what general rule applies?
1. Limit mixing when the leavening is produced by baking powder
 2. Limit mixing when the product contains a high percentage of fat
 3. Quick breads and batters are mixed in the same manner
 4. Add the dry ingredients to the liquid ingredient while mixing at fast speed
- 6-25. You prepare the batter for which of the following products by mixing the ingredients only long enough to yield a uniform structure?
1. Doughnuts
 2. Dumplings
 3. French bread
 4. Biscuits
- 6-26. What type of mix should you use to prepare quick coffee cake?
1. White cake
 2. Yellow cake
 3. Biscuit
 4. Shortbread
- 6-27. Yankee-style cornbread is a cornbread variation that is prepared without sugar.
1. True
 2. False
- 6-28. The doughnut formula is prepared the same as the basic sweet dough formula in all EXCEPT which of the following ways?
1. Leavening and eggs are decreased
 2. Leavening and eggs are increased
 3. Only cake flour is used
 4. Only general-purpose flour is used

- 6-29. The temperature of doughnut ingredients at the time they are mixed will affect which of the following processes during frying?
1. Proper sizing of the doughnuts
 2. Amount of fat absorbed by the doughnuts
 3. Color of the doughnuts
 4. Ability of the doughnuts to brown
- 6-30. You should cool doughnuts to what specific temperature if they are to be glazed?
1. 72°F
 2. 96°F
 3. 140°F
 4. 160°F
- 6-31. By omitting sugar as an ingredient, you may use which of the following dough formulas to prepare pizza dough?
1. Sweet dough
 2. French bread
 3. Hot rolls, short-time
 4. Biscuit
- 6-32. A sponge cake is considered to be what type of cake?
1. Batter
 2. Angel food
 3. Chiffon
 4. Foam
- 6-33. A cake containing both foam and batter, mixed separately and folded to a single mixture, is classified as what type of cake?
1. Angel food
 2. Chiffon
 3. Pound
 4. Devil's food
- 6-34. Which of the following functions does salt perform as a cake ingredient?
1. Furnishes structure to the other ingredients
 2. Helps the cake retain its moisture
 3. Brings out the flavor of the other ingredients
 4. Acts as a tenderizing agent
- 6-35. When preparing to bake angel food cakes, you should not grease the cake pans for what reason?
1. The fat will keep the cake from rising
 2. The cake will develop an objectionable taste
 - 3* The cake mix already contains enough fat to prevent sticking
 4. The fat will cause the bottom and sides of the cake to brown too quickly
- 6-36. At what stage of the cake baking process does the batter rise to become higher in the center than at the edges?
1. 1st
 2. 2d
 3. 3d
 4. 4th
- 6-37. When you are baking cakes in a conventional oven, what condition may result from opening the oven door before the baking time is completed?
1. The cake will require additional baking time because of the loss of heat
 2. The loss of contained moisture will cause the cake to dry out
 3. The cake may not brown
 4. The cake may fall

- 6-38. When using a convection oven to bake cakes, you should allow them to bake for what specific range of minutes before turning on the blower?
1. 3 to 4
 2. 5 to 6
 3. 7 to 10
 4. 11 to 15
- 6-39. When baking cakes and discovering that the cakes are cooking too quickly, you should take what action?
1. Open the oven door for several minutes
 2. Close the vent for several minutes
 3. Turn off the blower for 15 minutes
 4. Reduce the heat 15°F to 25°F
- 6-40. When baking cakes to prepare jelly rolls, once they are done baking, what step should you perform next?
1. Chill them
 2. Glaze them
 3. Sprinkle them with sugar
 4. Remove them from the pans while they are still hot
- 6-41. Cakes baked in a standard 18- by 26-inch sheet-cake pan should be sliced in what number of portions?
1. 48
 2. 52
 3. 54
 4. 56
- 6-42. You should store cakes that are not to be used immediately at what specific temperature range?
1. 32°F to 34°F
 2. 35°F to 40°F
 3. 50°F to 70°F
 4. 75°F to 95°F
- 6-43. Which of the following publications extensively describes cake decorating techniques?
1. NAVSUP P-421
 2. NAVSUP P-476
 3. NAVSUP P-486
 4. NAVSUP P-530
- 6-44. What frosting will prevent running or weeping when used to decorate a cake?
1. Butter cream
 2. Royal
 3. Caramel
 4. Cooked
- 6-45. Cookies are classified in what manner?
1. By the texture of the finished product
 2. By the properties of the dough ingredients
 3. By the method used to mix the dough
 4. By the dough moisture content
- 6-46. Soft-batter cookie dough requires a greater percentage of what ingredient to give it structure?
1. Flour
 2. Water
 3. Fat
 4. Egg
- 6-47. When you overmix cookie dough, you will encounter what problem during the cooking process?
1. The spreading of the cookies will be retarded
 2. The cookies will spread too much
 3. The cookies will become spotted
 4. The cookies will become brittle and break easily

- 6-48. How many No. 10 cans of cookie mix will you need to prepare 175 oatmeal cookies?
1. Five
 2. Two
 3. Three
 4. Seven
- 6-49. Which of the following characteristics is NOT an indication that a piecrust has been properly made?
1. A golden brown appearance
 2. A rough surface that appears blistered
 3. An elastic or coarse texture
 4. A crust tender enough to cut easily
- 6-50. The shortening used to prepare pie dough should be at what temperature when you are ready to blend it with the other ingredients?
1. 45°F
 2. 50°F
 3. 60°F
 4. 80°F
- 6-51. You should use bakery emulsifier shortening, melted shortening, or salad oil to prepare piecrust if a general-purpose shortening compound is not available.
1. True
 2. False
- 6-52. Which of the following factors is important in making a tender piecrust?
1. The quantity of water
 2. The method of mixing the water with the other ingredients
 3. The temperature of the water (40°F to 50°F)
 4. Each of the above
- 6-53. When you are mixing pie dough by machine, the water is added in what manner?
1. Placed in the bowl first, then the dry ingredients are gradually added while mixing
 2. Half all at once and the other half when the dough starts to form
 3. Added gradually while mixing
 4. Added all at once while mixing
- 6-54. The dough sections for the bottom crust of a two-crust pie should be cut into pieces weighing what specific number of ounces?
1. 7
 2. 7 1/2
 3. 8
 4. 8 1/2
- 6-55. After you place the pie dough in the pie pan and form the edges for a one-crust pie, the dough should be pricked with a fork to allow the steam formed during baking to escape. What is this procedure called?
1. Fluting
 2. Docking
 3. Scoring
 4. Aerating
- 6-56. To eliminate shrinkage and cracking in pumpkin pie during baking, the mixture for the filling must set for how many minutes before you add the eggs?
1. 20
 2. 30
 3. 40
 4. 60

- 6-57. When preparing lemon pie filling according to the AFRS, you should use what ingredient as the required liquid?
1. Water
 2. Milk
 3. Lemon juice
 4. Cream
- 6-58. You may use all EXCEPT which of the following ingredients to prepare a chiffon pie?
1. Whipped topping
 2. Meringue topping
 3. Fruit gelatin
 4. Fresh fruit
- 6-59. When adding fruit to a gelatin, you should observe what rule?
1. Use only canned fruit
 2. Decrease the amount of water used
 3. Never add uncooked fresh pineapple
 4. Never substitute the liquid from canned fruit as part of the water
- 6-60. Ambrosia is a fruit cup to which what ingredient has been added?
1. Pecan
 2. Coconut
 3. Whipped topping
 4. Cinnamon

ASSIGNMENT 7

Textbook Assignment: "Foodservice," chapter 9, pages 9-1 through 9-18.

- | | |
|---|---|
| <p>7-1. To provide good foodservice in any foodservice operation, it is necessary to employ all EXCEPT which of the following tools?</p> <ol style="list-style-type: none">1. The ability to properly prepare and serve food2. The ability to properly train foodservice personnel3. Good customer relations4. An unlimited budget | <p>7-6. By ensuring the proper serving tool is used for each dish served, you will accomplish which of the following objectives?</p> <ol style="list-style-type: none">1. A reduction of food waste2. A maintenance of the food's appetizing appearance3. Proper portion control4. Each of the above |
| <p>7-2. The guidelines for attractive food presentation and serving techniques in the GM are geared to elaborate restaurant operations.</p> <ol style="list-style-type: none">1. True2. False | <p>7-7. What person is responsible for determining the portion size appropriate for each meal?</p> <ol style="list-style-type: none">1. Galley supervisor2. Galley watch captain3. Leading MS4. Food service officer |
| <p>7-3. Which of the following meat items should you serve in a shallow insert?</p> <ol style="list-style-type: none">1. Fried chicken2. Breaded veal cutlets3. Beef stroganoff4. Pork chop suey | <p>7-8. You should use the portion size shown on a recipe card in what manner?</p> <ol style="list-style-type: none">1. As a fixed standard2. As a weight control device3. As a foodservice rule4. As a general guide |
| <p>7-4. To make sure customers receive an appetizing, palatable portion of french-fried eggplant, you should serve it in what manner?</p> <ol style="list-style-type: none">1. Stacked in a deep insert only2. Stacked in a deep insert containing a strainer3. Spread loosely in a shallow insert4. Stacked in a shallow insert | <p>7-9. For better portion control, you should serve mashed potatoes, rice, bread dressings, and baked beans using what serving utensil?</p> <ol style="list-style-type: none">1. Dipper2. Scoop3. Nonperforated spoon4. Basting spoon |
| <p>7-5. Which of the following food items is prepared in full-sized shallow steam table pans?</p> <ol style="list-style-type: none">1. Baked Cornish hen2. Swiss steak3. Baked lasagna4. Meat loaf | |

IN ANSWERING QUESTIONS 7-10 THROUGH 7-13, SELECT THE SERVING UTENSIL USED TO SERVE THE FOOD ITEM THAT IS GIVEN AS THE QUESTION.

7-10. Scrambled eggs.

1. Tongs
2. Food turner
3. Basting spoon
4. Scoop

7-11. Peas or cabbage.

1. Ladle
2. Basting spoon
3. Perforated spoon
4. Scoop

7-12. Asparagus or broccoli.

1. Food turner
2. Perforated spoon
3. Basting spoon
4. Tongs

7-13. Salad dressings.

1. Small ladle
2. 1-ounce scoop
3. Tablespoon
4. 2-ounce dipper

7-14. What type of light will make foods appear more attractive on the serving line?

1. Red
2. Bright
3. Natural
4. Yellow

7-15. In what order is it recommended that you arrange hot foods on the serving line?

1. Main entrée, sauce or gravy, potatoes or potato substitute, vegetables, and soup
2. Main entrée, soup, sauce or gravy, potatoes or potato substitute, and vegetables
3. Soup, main entrée, sauce or gravy, potatoes or potato substitute, and vegetables
4. Soup, potatoes or potato substitute, main entree, sauce or gravy, and vegetables

7-16. When possible, you should place the dessert bar in what section of the messing area?

1. At the end of the main serving line
2. After the salad bar
3. Between the main serving line and the salad bar
4. In the center of the messing area

7-17. In what manner should noncream puddings and similar desserts be served?

1. Portioned as the patrons approach the dessert bar
2. Spooned neatly into bowls and dishes for the patron to choose
3. Kept inside the chill box until requested
4. Self-served

7-18. You may serve bulk cold drinks and juices in all EXCEPT which of the following manners?

1. From a milk dispenser
2. From a noncarbonated beverage dispenser
3. From glass or plastic pitchers
4. In their original containers

- 7-19. If the physical setup of the mess allows, in what location should you place the salad bar?
1. Where the patron can choose a salad first
 2. Next to the chill box
 3. After the main serving line
 4. In the center of the messing area
- 7-20. A GM gains all EXCEPT which of the following benefits by using both a normal and a speed line?
1. A reduced waiting line
 2. A more pleasant atmosphere
 3. The need for a cycle menu
 4. An easier prepared menu
- 7-21. You should classify a meal consisting of pot roast, mashed potatoes, brown gravy, peas, celery sticks and sweet pickles, hot rolls, and blueberry pie as what type of meal?
1. An expensive meal
 2. A low-calorie meal
 3. A built-in garnished meal
 4. A holiday meal
- 7-22. When you are garnishing food items, which of the following practices is encouraged?
1. The use of food coloring to supply color contrast
 2. The use of restraint
 3. The use of inedible garnishes
 4. The use of elaborate garnishes
- 7-23. When preparing to slice a roast, you should first cut one slice across the top of the roast for what purpose?
1. To provide a surface to place the meat fork
 2. To allow the meat to become firm
 3. To permit the meat to be sliced with greater ease
 4. To determine the direction of the grain of the roast
- 7-24. When you control sliced meat portions by weight rather than by the number of slices, you can satisfy the patron's preference for thick or thin meat slices.
1. True
 2. False
- 7-25. What person sets the hours for the serving of meals?
1. Executive officer
 2. Food service officer
 3. Officer of the day or duty officer
 4. Commanding officer
- 7-26. As a general rule, you should set up the serving line what specific number of minutes before the regular meal?
1. 10
 2. 15
 3. 30
 4. 45
- 7-27. Before dishing out stew, chili con carne, or any similar item to a patron, you should stir the item for what reason?
1. To conceal the grease content
 2. To ensure the hottest portion possible
 3. To maintain the foods appetizing appearance
 4. To distribute the solid particles and the liquid evenly
- 7-28. Salt and pepper shakers should be emptied, prewashed, and put through the dishwashing machine at what frequency?
1. Daily
 2. Weekly
 3. Twice weekly
 4. Twice monthly

- 7-29. In a messing facility, what is the recommended location to place silverware?
1. At the beginning of the main serving line
 2. At the end of the main serving line
 3. After the dessert bar
 4. Before the salad bar
- 7-30. You should conduct an inventory of all dinnerware at what frequency to make sure there is enough to last an entire meal?
1. Daily
 2. Weekly
 3. Twice weekly
 4. Twice monthly
- 7-31. The type of meal service used in a wardroom is determined by which of the following factors?
1. Specific wardroom design
 2. The number of mess members
 3. The desires of the mess caterer
 4. Each of the above
- 7-32. What is the maximum number of courses that may be served during a formal meal?
1. Six
 2. Seven
 3. Eight
 4. Nine
- 7-33. What foodservice element distinguishes the semiformal meal style from the informal meal style?
1. The individual place settings
 2. The occasion for the meal
 3. The method of food preparation
 4. The method of meal service
- IN ANSWERING QUESTIONS 7-34 THROUGH 7-37, SELECT THE STYLE OF MEAL SERVICE THAT IS DESCRIBED BY THE QUESTION.
- 7-34. The food is attractively arranged in the pantry or galley in the proper serving dishes, then placed on the table with the proper serving utensils.
1. American
 2. A la carte
 3. Cafeteria
 4. Family
- 7-35. The style of meal service that is often combined with other traditional forms of service.
1. American
 2. A la carte
 3. Family
 4. Cafeteria
- 7-36. The style of meal service that is usually provided at breakfast.
1. Family
 2. Cafeteria
 3. A la carte
 4. American
- 7-37. The style of meal service that can be used for both formal and informal meals.
1. American
 2. Buffet
 3. Cafeteria
 4. A la carte
- 7-38. You should provide a set of standard center items for what number of diners?
1. Every eight
 2. Every six
 3. Every five
 4. Every four

- 7-39. During an informal-style lunch or dinner meal, you should place the bread on the table at what specific time?
1. After all the courses have been served
 2. After the main course is served
 3. As soon as the diners are seated
 4. 5 minutes before the meal
- 7-40. When, if ever, during wardroom service, can you use linen that is worn, yet clean and without stains?
1. Only at breakfast meals
 2. Only when used for the buffet table
 3. Only when used for the sideboard
 4. Never
- 7-41. What term is used to describe the dishes, silver, glasses, and napkin that are placed in front of each person?
1. Space
 2. Placing
 3. Spread
 4. Cover
- 7-42. You should place the silverware what number of inches from the edge of the table?
1. 1
 2. 2
 3. 3
 4. 4
- 7-43. Normally, what is the maximum number of pieces of silverware that are placed at a cover?
1. Eight
 2. six
 3. Five
 4. Four
- 7-44. When used, the bread and butter plate should be placed in what location on the table?
1. To the left of the dinner plate, above the points of the forks
 2. To the right of the dinner plate, above the tips of the knives
 3. To the upper right of the outer spoon
 4. To the left of the forks or on the dinner plate
- 7-45. You should serve breakfast juice in what type of glass?
1. Short 10-ounce glass
 2. Tall, narrow 10-ounce glass
 3. Small 6-ounce glass
 4. Tall, narrow 6-ounce glass
- 7-46. When place cards are used, you should set them in what location on the table?
1. Centered at the top of the dinner plate
 2. Centered on top of the dinner plate
 3. Laid flat on top of the napkin
 4. Placed in front of the napkin
- 7-47. When setting up the beverage service for 36 diners, you should prepare what number of pots of coffee?
1. 6
 2. 9
 3. 3
 4. 12

7-48. At what time should you have water available during a wardroom meal?

1. During formal meals when wines are being served
2. During informal meals when another beverage is being served
3. Only when coffee is not being served
4. Water should always be available

IN ANSWERING QUESTION 7-49, REFER TO FIGURE 9-6.

7-49. When the commanding officer has his or her own mess and is invited to the wardroom for a meal, what seat number does he or she occupy at the table?

1. 1
2. 2
3. 3
4. 10

7-50. Seating arrangements for officers with the same date of rank are determined in what manner?

1. By the mess caterer
2. By job title
3. By use of the buck
4. By lineal numbers

7-51. When officers of more than one staff corps have the same running mate, which of the following corps takes precedence over the others?

1. Supply corps
2. Chaplain Corps
3. Medical Corps
4. Civil Engineering Corps

7-52. What person normally approves the wardroom seating arrangements when several guests are to be present?

1. Commanding officer
2. Mess president
3. Mess caterer
4. Food service officer

7-53. During wardroom meal service, what specific situation will require you to serve from the right?

1. Serving wardroom meals aboard a submarine
2. Serving breakfast a la carte style
3. When it is the commanding officer's preference
4. When you are serving beverages

7-54. When you are using the cafeteria style of service, which of the following methods may be used to refill water glasses?

1. Leaving water pitchers on the table
2. Placing water pitchers on the sideboard
3. Having the diners refill their glasses from the drink dispenser
4. Having the wardroom attendant stand by to refill glasses upon request

7-55. When no guest of honor is present and more than one officer has guests, what person is served first?

1. Mess president
2. Senior host officer
3. Senior line officer present
4. Guest of the senior host officer

7-56. During a formal meal, the service plate remains in front of each diner until immediately after what course has been served?

1. Appetizer
2. Salad
3. Soup
4. Main course

7-57. At what point in a formal meal should you use a folded napkin and a tray to remove crumbs from a dining table?

1. After the main course dishes are cleared only
2. Before the salad is served only
3. Before the dessert is served only
4. Whenever any course is completed

7-58. During a formal meal, you should serve coffee at which of the following times?

1. Whenever it is requested
2. When the dessert is served
3. Both 1 and 2 above
4. Upon completion of the main course

7-59. During an informal meal, what procedure should you use to refill a diner's glass?

1. Let the diner hold the glass up for you
2. Have the diner tilt the glass toward you
- 3* Pick up the diner's glass and pour
4. Pour the beverage while the glass remains in place on the table

7-60. You should never fill pitchers used to serve beverages to more than what maximum level?

1. 1/2 full
2. 5/8 full
3. 2/3 full
4. 3/4 full

ASSIGNMENT 8

Textbook Assignment: "Quarters Afloat and Ashore," chapter 10, pages 10-1 through 10-19; and "Field Kitchens," chapter 11, pages 11-1 through 11-15.

8-1. Directives and letters of guidance for the operation of officers' quarters afloat originates from what activity?

1. BUPERS
2. COMNAVSUPSYSCOM
3. DPSC
4. NAVFSSO

8-2. What person is responsible to the mess president for the service, care, and maintenance of quarters afloat?

1. Leading mess petty officer
2. Mess caterer
3. Stateroom supervisor
4. Messdeck master-at-arms

8-3. As an MS working in officer's quarters afloat, you should make sure linen and towels are changed at what frequency?

1. Daily
2. Every other day
3. Semiweekly
4. Weekly

8-4. In addition to being used to register officers, the reverse side of the Registration Record, NAVCOMPT Form 2104, may be used at afloat activities to perform what other function?

1. List an officer's required stateroom services
2. List an officer's personal effects
3. Record an officer's lineal number
4. Record financial transactions

8-5. When you find an item of an official or personal nature left in sight while cleaning an officer's stateroom, what action(s) should you take?

1. Place the item in a drawer and inform the officer
2. Examine the item to determine if it should be left out
3. Take the item immediately to the officer
4. Immediately report the situation to the officer

IN ANSWERING QUESTIONS 8-6 THROUGH 8-9, SELECT THE REQUIRED FREQUENCY THAT THE STATEROOM CLEANING TASK GIVEN AS THE QUESTION SHOULD BE PERFORMED.

8-6. Clean washbasin, mirror, soap container, and toothbrush holders.

1. Daily
2. Weekly
3. Monthly
4. Quarterly

8-7. Scrub and wax deck or spot-check carpet and remove stains as scheduled.

1. Daily
2. Weekly
3. Monthly
4. Quarterly

8-8. Turn mattress over and vacuum underneath.

1. Daily
2. Weekly
3. Monthly
4. Quarterly

- 8-9. Send draperies, curtains, chair covers, and bedspreads for dry cleaning.
1. Daily
 2. Weekly
 3. Monthly
 4. Quarterly
- 8-10. At what paygrade does an officer become entitled to bed-making services?
1. O-1
 2. O-3
 3. O-5
 4. O-4
- 8-11. Which of the following services is considered personal in nature and is the responsibility of individual officers?
1. Delivering and picking up officer's laundry
 2. Replacing soiled hand and bath towels
 3. Sorting and storage of officer's laundry
 4. Replacing stripped linens with fresh ones
- 8-12. What person or organization assigns responsibility for providing administrative and technical guidance for operating Navy BQs?
1. BQ MAIT
 2. BUPERS
 3. CNO
 4. CNP
- 8-13. The BQ management organization headquarters has which of the following responsibilities?
1. Development and implementation of local rules and regulations
 2. Evaluating the habitability, occupancy criteria, and design of BQs
 3. Setting up a continuing training program for all operating personnel
 4. Approval of all authorizations for payment of basic allowance for quarters (BAQ, single)
- 8-14. BUPERS works with what organization in establishing and improving BQ management training?
1. CNET
 2. DPSC
 3. NAVFSSO
 4. NAVSUP
- 8-15. What organization actually inspects BQ operations to ensure compliance with NAVPERS 15606 and other applicable directives?
1. CNET
 2. MAIT
 3. NAVFSSO
 4. NFMT
- 8-16. Information and requirements concerning BQ civilian employees that are paid with nonappropriated funds are provided by which of the following references?
1. NAVPERS 15606
 2. SECNAVINST 5300.22
 3. *Federal Personnel Manual*
 4. *Custodial Services Manual*
- 8-17. The use of a centralized management system within a BQ accomplishes which of the following results?
1. Better financial accountability
 2. Greater occupancy of quarters
 3. Savings in resources
 4. Each of the above

- 8-18. The BQ advisory committee performs which of the following duties?
1. Reviews all reports containing BQ information
 2. Gives residents direct line of communication to management and command
 3. Develops BQ requirements surveys
 4. Authorizes work requests for BQ preventive maintenance
- 8-19. The BQ advisory committee members are appointed by the commanding officer based on the number of BQ occupants.
1. True
 2. False
- 8-20. In a BQ operation, what person maintains and is accountable for nonappropriated funds?
1. Host commanding officer
 2. Tenant commanding officer
 3. Supply petty officer
 4. BQ officer
- 8-21. In what manner should BQ residents be first informed of their responsibilities while living in quarters?
1. Welcome aboard package
 2. Personal interview with BQ officer
 3. By the front desk clerk at the time of arrival
 4. During command indoctrination
- 8-22. The front desk clerk should read and become familiar with which of the following publications to be an effective contact point for a BQ operation?
1. *Custodial Services manual*
 2. *DOD Housing Management Manual*
 3. *Navy Customer Service Manual*
 4. *Shore facilities planning Manual*
- 8-23. Which of the following information is NOT required to be included in a welcome aboard pamphlet?
1. Command letter of welcome
 2. Base map
 3. applicable service charges for rooms
 4. List of all services provided by the base
- 8-24. When suggestion boxes are located in each BQ building, what individual(s) should maintain the key to open the boxes?
1. BPO
 2. BQ officer
 3. Commanding officer
 4. Front desk clerk
- 8-25. When the cashier being relieved turns over the change fund to the relieving cashier, what type of change fund is this called?
1. Satellite
 2. Turnover
 3. Revolving
 4. Orbiting
- 8-26. When closing out a cash register, what person is responsible for filling out lines 11 through 18 of the Daily Activity Record?
1. Cashier
 2. Person verifying the charges and cash received
 3. Person designated to read the cash register
 4. BQ officer
- 8-27. What BQ staff member should have sole possession of the key to the baggage storeroom?
1. BPO
 2. SPO
 3. BEQ or BOQ officer
 4. Front desk clerk

- 8-28. Who normally determines the general area in which the personnel will be fed in a field kitchen operation?
1. Supply officer
 2. Medical representative
 3. Shore party commander
 4. Senior MS
- 8-29. When you are selecting a site for a field kitchen, which of the following factors is desirable if possible?
1. Ground that is high and dry
 2. A good water supply
 3. Ample distance from heads
 4. An access road for kitchen traffic only
- 8-30. When you are using water from field sources, the water is considered potable only under what condition?
1. When a bacterial analysis has been made
 2. When you observe animals drinking it
 3. When the sediment has been filtered out
 4. When the source is either a well or a spring
- 8-31. When you are planning to use groundwater in a field mess operation, which of the following sources of groundwater is considered better than surface water?
1. A brook
 2. A spring
 3. A lake
 4. A pond
- 8-32. When given a choice of water sources, you should choose the clearest water possible for which of the following reasons?
1. It provides the most minerals
 2. It has a better taste
 3. It is easier to disinfect
 4. It is a guarantee of safety
- 8-33. You should include what chemical in the cleaning process of water receptacles?
1. Caustic soda
 2. Potassium permanganate
 3. Fluorine
 4. Tincture of iodine
- 8-34. A head or latrine should be located what minimum distance from the field kitchen?
1. 75 feet
 2. 75 yards
 3. 100 feet
 4. 100 yards
- 8-35. All EXCEPT which of the following storage methods provides temperature protection for perishable foods?
1. Suspended food box
 2. Root cellar
 3. Watertight container set in a cool stream
 4. Underground food box
- 8-36. The best location for you to construct a root cellar is in what type of terrain?
1. Flat
 2. Rocky
 3. Hilly
 4. Sandy

8-37. The insulation used for a double-walled food box should consist of which of the following materials?

1. Ice
2. Grass
3. Dirt
4. Gravel

8-38. The area used to bury garbage should be dug to what minimum number of feet deep?

1. 6
2. 2
3. 8
4. 4

8-39. Excess moisture should be removed from garbage when it is to be handled in which of the following manners?

1. Burned
2. Ground
3. Buried
4. Crushed

8-40. A cross-trench incinerator functions best under what condition?

1. When the ground surface of the entire trench is uniformly 12 inches deep
2. When the bottom of each trench tapers downward at their ends
3. When the trench is made to use gasoline for fuel
4. When the one end that is open faces the wind

8-41. When cans and jars are no longer needed, you should handle them in all EXCEPT which of the following manners?

1. Flattening or breaking them
2. Burying them with the garbage
3. Establishing a central refuse pile for them
4. Washing them and then using them for cooking or eating utensils

8-42. A soakage pit should be located at least what minimum number of feet from the kitchen area?

1. 15
2. 25
3. 50
4. 75

8-43. What size is the general-purpose tent that is designed for field kitchen use?

1. Small
2. Medium
3. Large
4. Jumbo

8-44. All EXCEPT which of the following actions should be performed during the component and maintenance check you do before erecting and after disassembling a tent?

1. Inspect the tent body for abrasions and mildew
2. Check the tent lines for frayed or raveled ends
3. Check tent pins for sharpness
4. Inspect slide fasteners for damage and freedom of movement

8-45. What specific number of M59 field ranges will you need to feed 99 people?

1. 1
2. 2
3. 3
4. 4

8-46. The gasoline field range can be used for all EXCEPT which of the following cooking methods?

1. Baking
2. Roasting
3. Broiling
4. Frying

- 8-47. All EXCEPT which of the following actions is a step in lighting the M2 burner unit?
1. Filling the tank until fuel can be seen at the base of the filler cap
 2. Pumping until the gauge reads 20 to 30 pounds
 3. Allowing the preheater burner head to burn for 30 seconds
 4. Setting the air shutter handle in a half-open position
- 8-48. Which of the following statements is a safety precaution you should observe when operating the M2 burner unit?
1. Periodically vent air pressure
 2. Use only kerosene as fuel
 3. Do not operate beyond 10 pounds of pressure
 4. do not refuel a hot unit
- 8-49. The small detachment cooking outfit is designed to prepare rations for what maximum number of people?
1. 25
 2. 40
 3. 65
 4. 100
- 8-50. The small detachment cooking outfit is designed for outdoor use and cannot be used indoors under any circumstances.
1. True
 2. False
- 8-51. The immersion-type heater is used primarily to accomplish which of the following tasks?
1. Sterilizing water supplies
 2. Melting snow and ice into water
 3. Heating water used for washing and sanitizing
 4. Fueling an improvised stove
- 8-52. Which of the following statements is a precaution that must be observed if an immersion-type heater is used to heat a tent in an emergency?
1. A carbon monoxide filter must be installed
 2. Only gasoline may be used for fuel
 3. A 30-gallon can must be used
 4. The resulting fumes must be vented outside
- 8-53. What is the prescribed fuel for the immersion-type heater?
1. Gasoline
 2. Fuel oil
 3. Kerosene
 4. Diesel oil
- 8-54. The tank-trailer heater also may be used in emergencies to heat a tent as long as you follow the same provisions that apply to using the immersion-type heater for that purpose.
1. True
 2. False
- 8-55. You can construct a good chimney for an improvised stove by using which of the following materials?
1. Bricks
 2. Hardened mud
 3. A tin can
 4. A hollow log
- 8-56. In cold weather, you should place the field ranges in what location within the tent?
1. In the center
 2. Along the side walls
 3. Near the doors
 4. Next to the serving line

8-57. A corrugated can of boiling water should be placed at the head of the serving line area for which of the following reasons?

1. To hold used serving utensils
2. To partly sanitize eating utensils
3. To keep serving utensils moist in cold weather
4. To reconstitute dehydrated MREs

8-58. When you are using emergency cooking facilities, you may only use galvanized cans for which of the following purposes?

1. To cook, stew
2. To prepare lemonade
3. To store vinegar
4. To store flour

8-59. A field dishwashing unit consists of what specific number of corrugated cans?

1. One
2. Five
3. Three
4. Six

8-60. The field dishwashing battery should be set up to allow you to sanitize field mess eating utensils in what manner?

1. Soaking in a solution of potassium permanganate
2. Immersing in two cans of boiling water for 30 seconds
3. Immersing in a chlorine solution only
4. Dipping into one can boiling water and a second can containing a chlorine solution

IN ANSWERING QUESTION 8-61, REFER TO FIGURE 11--12.

8-61. Wash water used for field dishwashing should be maintained within what specific temperature range?

1. 120°F to 140°F
2. 130°F to 150°F
3. 140°F to 160°F
4. 150°F to 180°F

8-62. What person is responsible for rodent control in a field mess operation?

1. Leading MS
2. Shore party commander
3. Medical officer
4. Galley watch captain

COURSE COMPLETION/DISENROLLMENT FORM
(Refer to instructions in front of course)

PLEASE PRINT CLEARLY

MESS MANAGEMENT SPECIALIST 3&2	72662
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NONRESIDENT TRAINING COURSE (NRTC)

NAVEDTRA NUMBER

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NAME, RANK, RATE, CIVILIAN

SSN

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Under authority of Title 5, USC 301, information regarding your military status is requested to assist in processing your comments and prepare a reply. This information will not be divulged, without written authorization, to anyone other than those within DOD for official use in determining performance.

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FROM:

SSN _____

NAME (Last, first, M.I.)
RANK, RATE, CIVILIAN

STREET ADDRESS, APT #

ZIP CODE _____

CITY, STATE

To: COMMANDING OFFICER
NETPMSA CODE 0313
6490 SAUFLEY FIELD RD
PENSACOLA FL 32509-5237

Subj: MESS MANAGEMENT SPECIALIST 3&2, NAVEDTRA 72662

1. The following comments are hereby submitted:

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Under authority of Title 5, USC 301, information regarding your military status is requested to assist in processing your comments and prepare a reply. This information will not be divulged, without written authorization, to anyone other than those within DOD for official use in determining performance.

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DEPARTMENT OF THE NAVY

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RANK/RATE _____ SOC. SEC. NO. _____ City or FPO State Zip
DESIGNATOR _____ ASSIGNMENT NO. _____

☐ USN ☐ USNR ☐ ACTIVE ☐ INACTIVE OTHER (Specify) _____ DATE MAILED _____

SCORE

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30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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